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United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

December 24, 1986,  
thru January 28, 1987

*copy 2* *56*

# Compilation of Meat and Poultry Inspection Issuances





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# UNIT 1

1. The first part of the unit is a reading passage about the history of the city.

2. The second part is a listening exercise where you hear a recording of a tour.

3. The third part is a writing task where you describe your own city.

4. The fourth part is a grammar exercise focusing on the present perfect tense.

5. The fifth part is a vocabulary exercise where you match words with their meanings.

6. The sixth part is a speaking exercise where you discuss the changes in your city.

7. The seventh part is a project where you create a poster about your city.

8. The eighth part is a review of the unit.

9. The ninth part is a reading passage about the future of the city.

10. The tenth part is a listening exercise where you hear a recording of a forecast.

11. The eleventh part is a writing task where you predict the future of your city.

12. The twelfth part is a grammar exercise focusing on the future tense.

13. The thirteenth part is a vocabulary exercise where you match words with their meanings.

14. The fourteenth part is a speaking exercise where you discuss the future of your city.

15. The fifteenth part is a project where you create a presentation about the future of your city.

16. The sixteenth part is a review of the unit.



UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
WASHINGTON, D.C.

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# FSIS NOTICE

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1-87

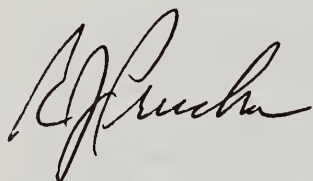
1-7-87

## CALENDAR YEAR 1987 FIRST QUARTER REVIEWS OF STATE PLANTS

On December 16, 1986, FSIS published a Notice in the **Federal Register** (51 FR 45028) announcing a policy change regarding its State certification and oversight activities. Effective January 15, 1987, FSIS is discontinuing its regular quarterly reviews of State inspected meat and poultry plants and instead is adopting a more comprehensive State certification program.

However, additional time will be needed for FSIS and the State meat and poultry inspection programs to effectively implement the revised policy. Therefore, FSIS intends to conduct reviews of State inspected meat and poultry plants for the first quarter of 1987. The reviews will be conducted as prescribed by FSIS Directive 5720.2, dated 10/30/84. It is anticipated that by the end of March 1987, FSIS and the State programs will have finalized procedures for the effective implementation of the revised policy.

Questions concerning this notice should be directed to Dr. C. O. McCullough, Director, Federal-State Relations Staff, Meat and Poultry Inspection Operations, FSIS, Telephone (202) 447-6313.



Deputy Administrator  
Meat and Poultry Inspection Operations

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**DISTRIBUTION:** All MPI Offices,  
T/A Inspectors, Plant Mgt.,  
T/A Plant Mgt., Science &  
Compliance Offices, TRA,  
ABB, R&E, AID, IFO, State  
Program Director

**NOTICE EXPIRES:**

January 7, 1988

**OPI:**

MPIO/FSR

12/18/23

11/18/23

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UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
WASHINGTON, D.C.

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# FSIS NOTICE

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2-87

1-9-87

## SULFITING AGENTS IN MEAT AND POULTRY FOOD PRODUCTS

### I. PURPOSE

The purpose of this Notice is threefold, as follows:

A. To provide information on common sulfiting agents which may be contained in or on ingredients used in the preparation of meat and poultry food products.

B. To advise the Inspector-in-Charge (IIC) how to determine the amount of sulfiting agents in meat and poultry food products and identifies those products that must be labeled to declare the presence of sulfiting agents.

C. To transmit Policy Memo 094-B which replaces Policy Memo 094-A. The attached Policy Memo becomes effective July 9, 1987.

### II. SCOPE

This Notice applies to all USDA-inspected meat and poultry food products.

### III. IDENTIFICATION OF SULFITING AGENTS

The Federal meat and poultry inspection program does not permit the direct addition of sulfiting agents to meat or poultry food products. However, sulfiting agents may be present in certain ingredients used in the preparation of these products. Sulfiting agents which may be present include sulfur dioxide, sodium sulfite, sodium bisulfite, potassium bisulfite, sodium metabisulfite and potassium metabisulfite. These will be identified on the labels of incoming ingredients by their individual names or as "sulfiting agents".

### IV. COMPLIANCE PROCEDURE AND LABEL MODIFICATION

A. IIC's must review the labels of all ingredients used in the preparation of all finished products produced at their establishment for the

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<b>DISTRIBUTION:</b> All MPI Offices, T/A Inspectors, Plant Mgt., T/A Plant Mgt., Science & Compliance Offices, TRA, ABB, R&E, AID, IFO	<b>NOTICE EXPIRES:</b>  January 9, 1988
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**OPI:**

MPITS/SLD

presence of sulfiting agents. If the label of the ingredient does not disclose the presence of sulfiting agents the ingredient is considered not to contain sulfiting agents.

B. Per the attached Policy Memo 94-B, dated December 17, 1986, FSIS is requiring labeling of finished products which contain sulfiting agents. These labeling requirements are similar to those required by FDA. Therefore, the IIC will ensure that the ingredient labeled as containing a sulfiting agent states the maximum amount (ppm) of sulfiting agent that may be present in any shipment of that ingredient. The IIC will also make sure that the calculations showing the maximum amount of sulfiting agents which may be present in any finished product containing a sulfite labeled ingredient are available. When analytical data for ingredients or for the finished food product is used, the IIC will assure that the supporting data is forwarded to MPITS/SLD for evaluation.

C. Action will be taken according to which of the following conditions are found to exist:

CONDITION 1. Sulfiting agents are not declared on the label of any ingredient used in the product formulation. ACTION: No further action is required.

CONDITION 2. Sulfiting agents are declared on the label of one or more ingredients used in the product formulation. ACTION: IIC will review processor's calculations to determine maximum level as described in B above. If the calculated maximum sulfiting agent level in the finished food product is less than 10 ppm no further action is required. If the calculated maximum sulfiting agent level in the finished food product, or in a separable component, e.g., potatoes or apple cobbler in frozen dinners, is 10 ppm or greater the label of the finished product must declare the presence of the sulfiting agent in the manner prescribed by Policy Memo 094B or its successors.

Any question regarding this notice should be directed to the Regional Office.



Deputy Administrator  
Meat and Poultry Inspection Operations

Attachment



To: Branch Chiefs  
Standards and Labeling Division

Policy Memo 094-B

From: Margaret O'K. Glavin, Director  
Standards and Labeling Division

*Margaret O'K. Glavin*

DEC 17 1936

Subject: Sulfiting Agents in Meat and Poultry Food Products

This replaces Policy Memo 094-A and will become effective 6 months from date of publication or July 9, 1937, whichever is later.

ISSUE: Whether sulfiting agents present in sulfite labeled ingredients which are incorporated into meat and poultry food products need to be declared on the label of the finished product.

POLICY: The presence of sulfiting agents (sulfur dioxide, sodium sulfite, sodium bisulfite, potassium bisulfite, sodium metabisulfite, and potassium metabisulfite) in or on sulfite labeled ingredients used in the preparation of meat or poultry food products must be declared on the label of the meat or poultry food product if the concentration of sulfiting agent(s) in the finished meat or poultry food product is 10 ppm or higher. However, some finished meat and poultry food products may be comprised of multiple separable components, e.g., potatoes or apple cobbler in a frozen dinner. For these products, if a separable component contains 10 ppm or more sulfiting agent(s), the sulfiting agent(s) must be declared even though the total product contains less than 10 ppm of sulfiting agent(s). When sulfiting agents are required to be declared under conditions described above, their declaration shall be according to the following:

- (1) Sulfiting agents shall be declared by their specific name or as "sulfiting agent(s)."
- (2) Declaration shall be in the ingredient statement in order of predominance or at the end of the ingredient statement with the statement "This Product Contains Sulfiting Agents" (or specific name(s)).
- (3) When the total product contains less than 10 ppm, but a separable component contains 10 ppm or more, the sulfiting agent must be declared as part of the component according to (1) and (2) above.



RATIONALE: Sulfiting agents are not permitted as direct additives to meat or poultry food products. They may, however, be present in meat or poultry food products as the result of being present in ingredients which are used in formulating processed meat and poultry food products. Many consumers are sensitive to sulfiting agents and need to be made aware of their presence in food. The Food Safety and Inspection Service (FSIS) is requiring labeling of finished products which contain sulfiting agents so that consumers may determine the presence of sulfiting agents by reading labels rather than possibly undergoing their allergic response. These labeling requirements are similar to those required by the Food and Drug Administration (FDA) and will ensure common labeling of all food products containing sulfiting agents whether they are produced under the inspectional jurisdiction of FSIS or FDA.

UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
WASHINGTON, D.C.

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# FSIS NOTICE

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5-87

1/28/87

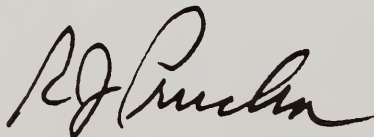
## VOLUNTARY COMPLIANCE WITH CANNING REGULATIONS

On December 19, 1986, the Agency published comprehensive revisions to its regulations covering the packing of heat processed, shelf stable product in hermetically sealed containers. The revised regulations are located in the Friday, December 19, 1986, issue of the Federal Register (Vol. 51, No. 244, Part II). With two exceptions (i.e., recycling and reuse of container cooling water; and training of supervisors), the requirements in the revised regulations will become effective on June 19, 1987.

Because of the publicity surrounding the impending publication of these regulations, the Agency was contacted by several processors and industry organizations about the possibility of official establishments voluntarily complying with the regulations or parts thereof before the effective date. The Agency has determined that voluntary compliance is feasible and will approve any such request if it is judged that the establishment is in compliance with all applicable requirements of the revised regulations.

An establishment wishing to become subject to the revised regulations prior to June 19, 1987, should be advised to submit a written request to Mr. Bill F. Dennis, Director, Processed Products Inspection Division, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, DC 20250. Immediately upon receipt, the appropriate FSIS field personnel will be informed and instructed to assess the requestor's operation to determine its compliance with the regulations.

Approvals and denials similarly will be provided in writing by the Regional Director, with an explanation of the reasons for the denial. Establishments should be advised to become familiar with the regulations and determine whether they are in compliance before seeking approval.



Deputy Administrator  
Meat and Poultry Inspection Operations

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<b>DISTRIBUTION:</b> All MPI Offices, T/A Inspectors, Plant Mgt., T/A Plant Mgt., Science & Compliance Offices, TRA, ABB, R&E, AID, IFO	<b>NOTICE EXPIRES:</b> June 30, 1987
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<b>OPI:</b> MPITS/PPID
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## CHANGE TRANSMITTAL SHEET

☒ DIRECTIVE

☐ REVISION

☒ AMENDMENT

☐ OTHER

FSIS DIRECTIVE  
STANDARDS AND LABELING DIVISION POLICY MEMORANDA

7220.1

REV 1

12/24/86

Amend. 5

### I. PURPOSE

This document transmits Policy Memo 094-B, dated December 17, 1986.

### II. CHANGES

This attachment replaces Policy Memo 094-A. Insert Policy Memo 094-B in numerical order in Attachment 1 of FSIS Directive 7220.1, Rev. 1. This Policy Memo will become effective 6 months from date of publication or July 9, 1987 whichever is later.

### III. CANCELLATIONS

A. Policy Memo 094-A is cancelled.

B. This change transmittal is cancelled when contents have been incorporated into FSIS Directive 7220.1, Rev. 1.



Director  
Standards and Labeling Division  
Meat and Poultry Inspection Technical Service

Attachment

**DISTRIBUTION:** All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science Offices, Compliance Offices, AID, IFO, R&E, ABB, TRA

**OPI:**  
MPITS/SLD

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To: Branch Chiefs  
Standards and Labeling Division

Policy Memo 094-B

From: Margaret O.K. Glavin, Director  
Standards and Labeling Division

*Margaret O.K. Glavin*

DEC 17 1986

Subject: Sulfiting Agents in Meat and Poultry Food Products

This replaces Policy Memo 094-A and will become effective 6 months from date of publication or July 9, 1987, whichever is later.

ISSUE: Whether sulfiting agents present in sulfite labeled ingredients which are incorporated into meat and poultry food products need to be declared on the label of the finished product.

POLICY: The presence of sulfiting agents (sulfur dioxide, sodium sulfite, sodium bisulfite, potassium bisulfite, sodium metabisulfite, and potassium metabisulfite) in or on sulfite labeled ingredients used in the preparation of meat or poultry food products must be declared on the label of the meat or poultry food product if the concentration of sulfiting agent(s) in the finished meat or poultry food product is 10 ppm or higher. However, some finished meat and poultry food products may be comprised of multiple separable components, e.g., potatoes or apple cobbler in a frozen dinner. For these products, if a separable component contains 10 ppm or more sulfiting agent(s), the sulfiting agent(s) must be declared even though the total product contains less than 10 ppm of sulfiting agent(s). When sulfiting agents are required to be declared under conditions described above, their declaration shall be according to the following:

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UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
WASHINGTON, D.C.

# FSIS DIRECTIVE

9205.2

1-7-87

## FRANCE REQUIRES TRICHINAE CERTIFICATION FOR HORSEMEAT

### I. PURPOSE

This directive:

A. Describes French requirements for trichinae certification of fresh/frozen horsemeat and horsemeat byproducts for export to France from the United States.

B. Introduces two new trichinae certification forms.

### II. (RESERVED)

### III. (RESERVED)

### IV. REFERENCES

MPI Regulations, Part 350;  
FSIS Directive 9060.4, Export Certification;  
FSIS Directive 5110.1, Reimbursable Services Reference Guide;  
MPI Manual Subpart 26-A and Section 22.35

### V. FORMS

MP Forms 81, 150, 157 and 414-3 will be replaced by FSIS Form numbers 9205-4, 9180-1, 9180-2 and 9060-10 at the next printing. All references to the MP forms in this directive will pertain to the FSIS forms as noted.

Old Form	New Form	Purpose
MP Form 81	FSIS Form 9205-4	Certificate Which Must Accompany Imported Frozen Meats, Offals, Poultry, Animal Products, and Products of Animal Origin.
MP Form 150	FSIS Form 9180-1	Animal Health Certificate - EEC.

**DISTRIBUTION:** All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, TRA, ABB, R&E, AID, IFO  
**OPI:** IP/ECD

MP Form 157  
MP Form 414-3

FSIS Form 9180-2  
FSIS Form 9060-10

Public Health Certificate - EEC.  
Horsemeat or Horsemeat Product  
Export Certificate.  
Certificate Relative to a Test of  
Trichinae in Horsemeat.  
Certificate Relative to the Cold  
Treatment of Horsemeat.

FSIS Form 9205-1

FSIS Form 9205-2

## **VI. TRICHINAE CERTIFICATION REQUIREMENTS**

The French Veterinary Service requires that fresh/frozen horsemeat and horsemeat byproducts destined for export to France be certified that the product has been examined for the presence of trichinae or that it has been subjected to cold treatment to destroy trichinae.

### **A. Approved Methods of Examination for, or the Destruction of, Trichinae.**

#### **1. Examination for the presence of trichinae.**

a. The owner/exporter is responsible for providing personnel and equipment to conduct the examination for trichinae or for submitting samples to an approved laboratory for the examination.

b. Information and assistance in the use of the following approved methods and for FSIS inspectional monitoring of the methods may be obtained from the Pathology and Epidemiology Division, Science, Bldg. 318-E, Beltsville, Maryland 20705.

(1). Trichinoscopic examination.

(2). Laboratory pooled sample digestion method.

#### **2. Cold treatment to destroy trichinae. See Attachment 7.**

### **B. Marking of Horsemeat That Has Been Examined for Trichinae.**

1. Marking instruments. Product must be marked by one of the following methods:

a. Ink or hot brand. The mark of the brand must be round with a diameter of 2.5 cm. The mark must contain the following information in legible characters:

(1) Toward the center, the capital letter "T" with crossbar and upright bar each 1 cm long and 0.2 cm wide.

(2) Under the letter "T", the following set of initials: USA. The letters must be 0.4 cm high.



b. Round tags. The tag, to be affixed to each piece of meat, to each carcass, or inserted with product in vacuum bags, must be made of strong materials, meet all hygienic requirements, and not be reused. The following information must appear on the tag:

1. Toward the center, the capital letter T.
2. Under the letter T, the initial: USA. The letters must be 0.2 cm high.

2. Control of brands and tags. Marking of the product must be carried out under the responsibility of the official veterinarian:

a. Brands are to be given out to designated branding personnel only at the time of marking and for the length of time required for this purpose.

b. Tags are to be given out to designated tagging personnel only at time of use and in the required number.

3. Marking of Product.

a. Carcasses must be marked on the inside of the thighs.

b. Cuts obtained from carcasses examined and cut up in the slaughter plant or from properly marked carcasses in cut-up plants must be marked.

4. Packaging. The label on the package must have a legible mark identical to the brand mark described in subparagraph 1.a.

#### C. New Trichinae Certificates.

1. The following certificates are to replace the USDA/FSIS letterhead certificates currently in use:

a. FSIS Form 9205-1. "Certificate Relative to a Test of Trichinae in Horsemeat" for product that has been examined for trichinae. See Attachment 5.

b. FSIS Form 9205-2. "Certificate Relative to the Cold Treatment of Horsemeat" for product that has been subjected to cold treatment for trichinae. See Attachment 6.

2. Begin issuing FSIS Forms 9205-1 and 9205-2 as soon as they are available from supply.

D. **Certification.** Issue the following forms:

1. MP Form 414-3. See Attachment 1.
2. MP Form 150. See Attachment 2.

a. Answer all information requests on the form in the spaces provided. Do not leave any spaces blank.

b. In all cases, the "approved cutting plant" space in Block II must be filled in. Use the address of the slaughter plant if all work is done at the slaughter plant.

3. MP Form 157; See Attachment 3.(MP Form 157 replaced MP Form 412-11 for French use in September, 1985).

a. Answer all information requests on the form in the spaces provided. Do not leave any spaces blank.

b. In all cases, the "approved cutting plant" and "approved cold storage warehouse" spaces in Block II must be filled in. Use the address of the slaughter plant if all work and freezing procedures are done at the slaughter plant

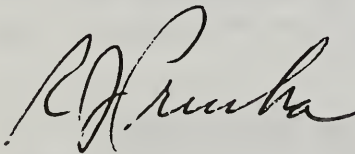
4. MP Form 81. For frozen product only. See Attachment 4.

5. Trichinae certification, as applicable:

a. FSIS Form 9205-1. For product examination. See Attachment 5.

b. FSIS Form 9205-2. For cold treatment of product. See Attachment 6.

This information must be used in conjunction with requirements specified in 26-A and Section 22.35 of the Meat and Poultry Inspection Manual and other notifications pertaining to France.



Deputy Administrator  
Meat and Poultry Inspection Operations

**Attachments**

1. MP Form 414-3
2. MP Form 150
3. MP Form 157
4. MP Form 81 (for frozen product)
5. FSIS Form 9205-1
6. FSIS Form 9205-2
7. French Requirements for Refrigeration Treatment of Horsemeat for Trichinae.



MPA 074202

UNITED STATES  
DEPARTMENT OF AGRICULTURE

•ORIGINAL•

ANIMAL AND PLANT HEALTH INSPECTION SERVICE  
MEAT AND POULTRY INSPECTION PROGRAM

May 28, 19 86

*This Certifies that the horse meat or horse-meat product specified in the margin*

DESCRIPTION AND MARKS

76 Fresh whole  
sides quartered  
in stockinettes

100 cartons,  
Frozen Boneless  
horsemeat  
4000 lbs.

Mark: NONE

*hereof exported by* H&C Packing Co., 6300 Panhandle Rd., Amarillo, TX

*and consigned to*

27 Rue St. Denis

Devereaux S.A.

79108

ZIP Paris, France

*is from animals that received both ante-mortem and post-mortem  
inspection and were found to be healthy and that it has been  
inspected and passed as provided by law and the regulations of the  
Department and is sound and wholesome.*

*Bruce Keeling, DVM 310-13* By order of Secretary of Agriculture  
*Inspector* Bruce Keeling, DVM, 310-13

NOT VALID UNLESS SIGNED BY AN INSPECTOR OF MEAT AND POULTRY INSPECTION PROGRAM





U.S. DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
MEAT AND POULTRY INSPECTION OPERATIONS  
WASHINGTON, D.C. 20250ANIMAL HEALTH CERTIFICATE  
TIERGESUNDHEITSZEUGNIS  
SUNDHEDSCERTIFIKAT  
CERTIFICAT SANITAIREGEZONDHEIDSCERTIFICAAT  
CERTIFICATO DI POLIZIA SANITARIA  
ΚΤΗΝΙΑΤΡΙΚΟ ΠΙΣΤΟΠΟΙΗΤΙΚΟ

for fresh meat (1) of bovine animals, swine, sheep, goats and domestic salicids intended for consignment to the European Economic Community (für frisches Fleisch(1) von Rindern, Schweinen, Schafen und Ziegen sowie von Einhufern, die als Haustiere gehalten werden, das zum Versand nach der Europäischen Wirtschaftsgemeinschaft bestimmt ist. Certificat vedrørende husdyrs sundhedstilstand, fersk kød(1) af kvæg, svin, får, geder og enhovede husdyr, som sendes til Det europæiske økonomiske Fællesskab 'pour des viandes fraîches (1) d'animaux domestiques des espèces bovine, porcine, ovine et caprine ainsi que de salicidés domestiques, destinées à la Communauté économique européenne 'voor vers vlees (1) van runderen, varkens, schapen, geiten en eenhoevige huisdieren bestemd voor de Europese Economische Gemeenschap /relativo a carni fresche (1) di bovini, suini, ovini, caprini e salicidi domestici destinate allo spedizione verso la Comunità economica europea γιά νωπά κρέατα(1) κατοικίδιων βοοειδών, χοιροειδών, προβατοειδών και αίγοειδών, καθώς και κατοικίδιων μονόπλων, τὰ ὅποια προορίζονται γιά τήν Εὐρωπαϊκή Οἰκονομική Κοινότητα

Country of destination /Bestimmungsland/Bestemmelsesland/Pays de destination/Land van bestemming/Paese di destinazione/ Χώρα προορισμού:

France

Reference to public health certificate(2)/Nummer der Genußtauglichkeitsbescheinigung(2)/Hygienecertifikatets referencenummer (2)/Numéro de référence du certificat de salubrité(2)/Referentienummer van het vleeskeuringscertificaat(2)/Riferimento al certificato di sanità(2)/ Αριθμός αναφοράς του πιστοποιητικού καταλληλότητας(2):

SERIAL NO. OF CORRESPONDING EXPORT CERTIFICATE

MPA 074202

Exporting country: U. S. A. /Versandland: U. S. A. /Afsendelsesland: U. S. A. /Pays exportateur: U. S. A. /Land van verzending: U. S. A. /Paese esportatore: U. S. A. /Χώρα εξαγωγής: U. S. A.

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U.S. DEPARTMENT OF AGRICULTURE

Department /Ausstellende Behörde/Kontor/Service/Dienst/ Servizio / Τηλεφώνια:

FOOD SAFETY AND INSPECTION SERVICE

I. Identification of meat /Ankennzeichnung des Fleisches/Kødets identifikation/Identification des viandes/Identificatie van het vlees/Identificazione delle carni/ Ταυτότητα των κρεάτων

Meat of /Fleisch von /Kød af/Viandes de/Vlees van/Carni di/ Κρέατα εκ: (Animal species) (Tierart)/(dyrart)/(espèce animale)/(diespori)/(specie animale)/( Είδος ζώου)

Equine

Nature of cuts /Art der Teilstücke /Stykkernes art /Nature des pièces /Aard van het produkt/Natura dei pezzi / Είδος τεμαχίων:

Quartiers compensés/Whole sides quartered

Viande de cheval désossée/Boneless horsemeat

Nature of packaging /Art der Verpackung/Emballagens Art /Nature de l'emballage /Aard van de verpakking /Natura dell'imballaggio/ Είδος συσκευασίας:

Stockinettes (Quartiers Compensés)

Cartons (désossée/bnls)

Number of cuts or packages /Zahl der Teile oder Packstücke /Antal stykker eller kaller /Nombre de pièces ou d'unités d'emballage/Aantal stuks af calli/Numero dei pezzi e delle unità d'imballaggio/ Αριθμός τεμαχίων ή μονάδων συσκευασίας:

76 (Quartiers Compensés)

100 (Cartons-désossée/bnls)

Net weight /Nettogewicht/Nettovægt/Poids net/Nettogewicht/Peso netto/ Καθαρό βάρος:

606.7 kg., 13,376 lbs., (Quartiers Compensés)

1814.7 kg., 4000 lbs. (désossée/bnl)

Marks/Markierungszeichen/Mærker/ Marques/ Merken/Stampa/ Σημεία:

NONE

II. Origin of meat /Herkunft des Fleisches/ Kødets oprindelse/ Provenance des viandes/ Herkomst van het vlees/ Provenienza delle carni/ Προέλευση των κρεάτων:

Address(es) and veterinary approval number(s) (2) of approved slaughterhouse(s). /Anschrift(en) und Veterinärkontrollnummer(n) (2) des/der zugelassenen Schlachthofes Schlachthöfe(2)/Del/de autoriserede slagteri(er)s adresse og veterinære kontrolnummer(2)/Adresse(s) et numéros(s) d'agrement vétérinaire(2) de l'(des) abattoir(s) agréé(s)(2)/ Adresse(s) en vétérinaire(e) reconnusnummer(s)(2) van het (de) erkende slachthuis (slachthuizen)(2)/Indirizzo(i) e numero(i) di approvazione veterinaria(2) dell(i) macello(i) riconosciuto(i)(2)/ Διεύθυνση(εις) και αριθμός(οί) κτηνιατρικής έγκρίσεως(2) τού(των) έγκειμένου(ων) σφαγείου(ων)

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Address(es) and veterinary approval number(s) (2) of approved cutting plant(s). /Anschrift(en) und Veterinärkontrollnummer(n) (2) des/der zugelassenen Zerlegungsbetriebs(s)(2) Den/de autoriserede opkæringsvirksomhed(ers) adresse og veterinære kontrolnummer(2) /Adresse(s) et numéros(s) d'agrement vétérinaire(2) de l'(des) atelier(s) de découpe agréé(s)(2), Adresse(s) en vétérinaire(e) reconnusnummer(s)(2) van de erkende uitsnijderij(en)(2)/Indirizzo(i) e numero(i) di approvazione veterinaria(2) dell(i) laboratorio(ni) di sezionamento riconosciuto(i)(2) Διεύθυνση(εις) και αριθμός(οί) κτηνιατρικής έγκρίσεως(2) τού(των) εργοστασίου(ων) τεμαχισμού.

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III. Destination of meat /Bestimmung des Fleisches/ Kødets forsendelse/Destination des viandes/Bestemming van het vlees/Destinazione delle carni Προορισμός των κρεάτων:

The meat will be sent from /Das Fleisch wird versandt von/ Kødet afsendes fra/Les viandes sont expédiées de/Het vlees wordt verzonden van/Le carni sono spedite da Τὰ κρέατα αποστέλλονται από: (Place of loading) (Versandort)/(afsendelsessted) (lieu d'expédition) (plaats van lading) (luogo di spedizione) (τόπος αποστολής)

Amarillo, TX

to:/nach/nach/nach/paese e luogo di destinazione OT /Country and place of destination/Bestimmungsort und -land/(bestemmelsesland og -sted)/(pays et lieu de destination) (land en plaats van bestemming) (paese e luogo di destinazione) (Χώρα και τόπος προορισμού)

Paris, France

by the following means of transport (3) mit folgendem Beförderungsmittel(3)/med følgende transportmiddel(3) /par le moyen de transport suivant(3)/per (vervoermiddel)(3) con il seguente mezzo di trasporto(3) μέ το ακόλουθο μεταφορικό μέσο(3):

Avion/Airplane AF 700



Name and address of consignor /Name und Anschrift des Versenders/Afsenders navn og adresse/ Nom et adresse de l'expéditeur/ Naam en adres van de afzender/  
 Nome e indirizzo dello spediteiro/ Όνομα και διεύθυνση αποστολέως:

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Name and address of consignee /Name und Anschrift des Empfängers/Modtagers navn og adresse/ Nom et adresse du destinataire/ Naam en adres van de geadresseerde/  
 Nome e indirizzo del destinatario/ Όνομα και διεύθυνση παραλήπτη:

Devereaux, S.A., 27 Rue St. Denis, ZIP Paris, France

IV. Attestation of health/Gesundheitsbescheinigung/Sundhedserklæring/Attestation sanitaire/Gezondheidsverklaring/Attestato di polizia sanitaria/ Τεγενομακή βεβαίωση

I, the undersigned, official veterinarian, certify that the fresh meat described above has been obtained from: /Der unterzeichnete amtliche Tierarzt bescheinigt, daß das vorstehend beschriebene frische Fleisch von folgenden Tieren stammt:/Undertegnede embedsdyrlæge attesterer, at ovennævnte friske kød stammer fra/Le vétérinaire soussigné certifie que les viandes fraîches décrites ci-dessus proviennent/Οndergetekende, officieel dierenarts, verklaart hierbij dat het hierboven omschreven verse vlees afkomstig is van/ Il sottoscritto, veterinario ufficiale, certifica che le carni fresche sopra descritte derivano/ 'Ο ύπογραφημένος κτηνίατρος πιστοποιώ

ότι τα νωπά κρέατα που περιγράφονται ανωτέρω προέρχονται:

- In the case of bovine animals, swine, sheep and goats, animals which have remained in the territory of United States of America for at least three months before being slaughtered or since birth in the case of animals less than three months old; bei Rindern, Schweinen, Schafen und Ziegen von Tieren, die vor dem Schlachten mindestens drei Monate lang bzw. - im Fall von weniger als drei Monate alten Tieren - seit ihrer Geburt in den Vereinigten Staaten von Amerika gehalten worden sind; for så vidt angår kvæg, svin, får og geder; dyr, der har opholdt sig på USA's område i mindst 3 måneder inden slagtning eller, såfremt det drejer sig om dyr, der er under 3 måneder gamle, siden fødselen; s'il s'agit de bovins, de porcins, d'ovins ou de caprins, d'animaux ayant séjourné sur le territoire des États-Unis d'Amérique au moins pendant les trois mois précédant leur abattage ou depuis leur naissance s'il s'agit d'animaux âgés de moins de trois mois; indien het vlees van runderen, varkens, schapen en geiten betreft, dieren die vóór het slachten sedert ten minste drie maanden of, voor dieren van minder dan drie maanden, sedert hun geboorte op het grondgebied van de VSA verbleven; del caso di bovini, suini, ovini e caprini, da animali che hanno soggiornato in territorio statunitense per almeno tre mesi prima della macellazione o dalla nascita se trattasi di animali di età inferiore a tre mesi; - στην περίπτωση κρέατος βοοειδών, χοιροειδών, αρκεοειδών και αγριοειδών, από ζώα που έχουν παραμείνει στο έδαφος των ΗΠΑ τρεις τουλάχιστον μήνες πριν από τη σφαγή τους ή μετά τη γέννησή τους εάν πρόκειται για ζώα ηλικίας κάτω των τριών μηνών.
- In the case of domestic solipeds, animals which have remained in the territory of the United States of America or a neighbouring country on the list referred to in Council Decision 79/542/EEC for meat of domestic solipeds, for at least three months before being slaughtered or since birth in the case of animals less than three months old; bei Einhufern, die als Haustiere gehalten werden, von Tieren, die vor dem Schlachten mindestens drei Monate lang bzw. - im Fall von weniger als drei Monate alten Tieren - seit ihrer Geburt auf dem Hoheitsgebiet der Vereinigten Staaten von Amerika oder eines Nachbarlandes verbracht haben, das in der Liste der Entscheidung 79/542/EWG des Rates im Zusammenhang mit Fleisch von Einhufern, die als Haustiere gehalten werden, genannt ist; for så vidt angår enhovedede husdyr: dyr, der i mindst 3 måneder inden slagtning eller, såfremt det drejer sig om dyr, der er under 3 måneder gamle, siden fødselen har opholdt sig på USA's område eller i et naboland, der er medtaget på lendeatlisten med hensyn til kød af enhovedede dyr i Rådets beslutning 79/542/EØF; s'il s'agit de solipèdes domestiques; d'animaux ayant séjourné sur le territoire des États-Unis d'Amérique ou d'un pays voisin figurant dans la liste visée à la décision 79/542/CEE du Conseil en ce qui concerne les viandes de solipèdes domestiques au moins pendant les trois mois précédant leur abattage ou depuis leur naissance s'il s'agit d'animaux âgés de moins de trois mois; indien het vlees van eenhoevige dieren betreft, dieren die vóór het slachten sedert ten minste drie maanden of, voor dieren van minder dan drie maanden, sedert hun geboorte verbleven op het grondgebied van de VSA of van een aangrenzend land dat, wat vlees van eenhoevigen betreft, is opgenomen in de in Beschikking 79/542/EEG van de Raad bedoelde lijst; nel caso di solipedi domestici, da animali che hanno soggiornato nel territorio degli Stati Uniti o di un paese limitrofo indicato per le carni di solipedi domestici nell'elenco allegato alla decisione 79/542/CEE del Consiglio, per almeno tre mesi prima della macellazione o dalla nascita se trattasi di animali di età inferiore a tre mesi; στην περίπτωση κρέατος κατοικιδίων μονόπιδων, από ζώα που έχουν παραμείνει για τρεις τουλάχιστον μήνες πριν από τη σφαγή τους ή μετά από τη γέννησή τους εάν πρόκειται για ζώα ηλικίας κάτω των τριών μηνών από έδαφος των ΗΠΑ ή ενός γειτονικού χώρας που αναλαμβάνεται στην απόφαση 79/542/ΕΟΚ του Συμβουλίου περί κρέατος κατοικιδίων μονόπιδων.
- in the case of fresh meat from swine, animals which have not come from holdings which for health reasons are subject to prohibition as a result of an outbreak of porcine brucellosis during the previous six weeks /die - falls es sich um frisches Fleisch von Schweinen handelt - nicht aus einem Betrieb stammen, der aus seuchenrechtlichen Gründen als Folge des Auftretens der Schweinebrucellose in den vorhergehenden sechs Wochen gesperrt gewesen ist/der der kommer fra bedrifter, der ikke har været omfattet af veterinærpolitimæssige foranstaltninger som følge af udbrud af svinebrucellose inden for de seneste 6 uger, når det drejer sig om kød af svin/ s'il s'agit de viandes fraîches de porcins, d'animaux non issus d'élevages faisant l'objet de mesures sanitaires d'une interdiction d'exportation, ou au cas de brucellose porcine s'y étant déclarée au cours des six semaines précédentes/indien het vers vlees van varkens betreft, dieren die niet komen van bedrijven waarvoor om gezondheidsredenen wegens het in een of meer gevallen uitbreken van varkensbrucellose in de voorafgaande zes weken een verbodsmaatregel gold/nel caso delle carni fresche di suini, da animali non provenienti da aziende soggette a divieto per motivi d'ordine sanitario in seguito alla comparsa di casi di brucellosi suina nelle sei settimane precedenti/ έφ' όσον πρόκειται για νωπά κρέατα χοιροειδών, τα ζώα δεν προέρχονται από εκμεταλλεύσεις, στις οποίες έχει επιβληθεί απαγόρευση λόγω εκδηλώσεως βρουκελλώσεως των χοιροειδών κατά τη διάρκεια των προηγούμενων έξι εβδομάδων
- in the case of fresh meat from sheep and goats, animals which have not come from holdings which for health reasons are subject to prohibition as a result of an outbreak of ovine or caprine brucellosis during the previous six weeks /die - falls es sich um frisches Fleisch von Schafen oder Ziegen handelt - nicht aus einem Betrieb stammen, die ausschauenrechtlichen Gründen infolge des Auftretens der Schaf- oder Ziegenbrucellose in den vorhergehenden sechs Wochen gesperrt gewesen sind./dyr der kommer fra bedrifter, der ikke har været omfattet af veterinærpolitimæssige foranstaltninger som følge af udbrud af fåre- og gedebrucellose inden for de seneste 6 uger, når det drejer sig om kød af får eller geder./s'il s'agit de viandes fraîches d'ovins et de caprins, d'animaux non issus d'élevages faisant l'objet pour des raisons sanitaires d'une interdiction, ou au cas de brucellose ovine ou caprine s'y étant déclarée au cours des six semaines précédentes./indien het vers vlees van schapen betreft, dieren die niet komen van bedrijven waarvoor om gezondheidsredenen wegens het in een of meer gevallen uitbreken van schape- of geite-brucellose in de voorafgaande zes weken een verbodsmaatregel gold./nel caso delle carni fresche di ovini e caprini, da animali non provenienti da aziende soggette a divieto per motivi d'ordine sanitario in seguito alla comparsa di casi di brucellosi ovina o caprina nelle sei settimane precedenti./ έφ' όσον πρόκειται για νωπά κρέατα αρκεοειδών ή αιγοειδών, τα ζώα δεν προέρχονται από εκμεταλλεύσεις, στις οποίες έχει επιβληθεί απαγόρευση λόγω εκδηλώσεως βρουκελλώσεως των αρκεοειδών ή αιγοειδών κατά τη διάρκεια των προηγούμενων έξι εβδομάδων.

Done at/Ausgefertigt in/Udfærdiget i 'Fait a'/Gedaan te 'Fatto a' Έγινε οτ

on/am/den/le/op/datum)/il/ την



Amarillo, TX

(plaats)

28 May/Mai 1986

Bruce Keeling, DVM, 310-13

Bruce Keeling, DVM, 310-13

(Signature of official veterinarian)/(Unterschrift des amtlichen Tierarztes)/  
 (embedsdyrlægens underskrift)/(signature du vétérinaire officiel)  
 (handtekening van de officiële dierenarts)/firma del veterinario ufficiale/  
 (Υπογραφή εξουσιοδοτημένου κτηνιάτρου)

- (1) Fresh meat means all parts of domestic animals of the bovine, porcine, ovine and caprine species and of domestic solipeds which are fit for human consumption and which have not undergone any preserving process, chilled and frozen meat being considered as fresh meat/Frisches Fleisch - alle zum Genuß für den Menschen geeigneten Teile von Haustieren der Gattungen Rind, Schwein, Schaf und Ziege sowie von Einhufern, die als Haustiere gehalten werden, die keiner auf ihre Haltbarkeit einwirkenden Behandlung unterzogen worden sind. Als frisch gilt jedoch auch Fleisch, das einer Kältebehandlung unterzogen worden ist./Fersk kød: alle dele af husdyr af arterne, kvæg, svin, får og geder samt enhovedede husdyr, der er egnede til menneskeføde, og som ikke er blevet underkastet nogen behandling, som indvirker på dets holdbarhed; dag betragtes kølet og frosset kød som fersk kød/On entend par viandes fraîches, toute viande provenant d'animaux domestiques des espèces bovine, porcine, ovine ou caprine, ainsi que de solipèdes domestiques, propre à la consommation humaine et n'ayant subi aucun traitement de nature à assurer sa conservation. Toutefois, les viandes traitées par le froid sont considérées comme fraîches./Vers vlees: alle voor menselijke consumptie geschikte delen van als huishoudier gehouden runderen, varkens, schapen, geiten en eenhoevigen, welke delen geen conserveringsbehandeling hebben ondergaan; als vers vlees wordt ook beschouwd vlees dat gekoeld of bevroren is./Carni fresche: tutte le parti idonee al consumo umano degli animali domestici della specie bovina, suina, ovina e caprina, nonché dei solipedi domestici, che non hanno subito alcun trattamento inteso ad assicurarne la conservazione; tuttavia le carni trattate con il freddo si considerano fresche./Νωπά κρέατα θεωρούνται εκείνα που προέρχονται από κατοικίδια ζώα του βοείου, χοιρείου, αρκεοειδών ή αιγοειδών είδους, καθώς και από κατοικίδια μονόπιδων, τα οποία προορίζονται για την ανθρώπινη κατανάλωση και δεν έχουν υποστεί καμία επεξεργασία για την εξασφάλιση της συντηρήσεώς τους. Έν τούτοις, τα κρέατα που συντηρούνται δια του ψύχους θεωρούνται νωπά.
- (2) Optional when the country of destination authorizes the importation of fresh meat for uses other than human consumption in application of Article 19 (a) of Directive 72/462/EEC/Fakultativ, wenn das Bestimmungsland die Einfuhr von frischem Fleisch zu anderen Zwecken als zum menschlichen Genuß unter Anwendung von Artikel 19 Buchstabe a) der Richtlinie 72/462/EWG genehmigt hat./Kan udelades, når bestemmellesland tillader indførsel af fersk kød til andre formål end menneskeføde i medfør af artikel 19, litra a), i direktiv 72/462/EØF./Fakultativ si le pays de destination autorise l'importation de viandes fraîches pour les usages autres que la consommation humaine, conformément à l'article 19 sous a) de la directive 72/462/CEE./Fakultativ wanneer overeenkomstig artikel 19, sub a), van Richtlijn 72/462/EEG met toestemming van het land van bestemming vers vlees wordt ingevoerd voor gebruik dan menselijke consumptie./Fakultativo quando il paese destinatario autorizza l'importazione di carni fresche per usi diversi dal consumo umano, ai sensi dell'articolo 19, lettera a), direttiva 72/462/CEE./Προαιρετικό εάν η χώρα προορισμού έπιτρέπει την εισαγωγή νωπών κρεάτων για χρήσεις πλην της ανθρώπινης κατανάλωσης, σύμφωνα με το άρθρο 19 υπό α) της οδηγίας 72/462/ΕΟΚ.
- (3) For railway wagons or lorries the registration number should be given, for aircraft the flight number and for ships the name./Bei Eisenbahnwaggons oder Lastwagen sind jeweils die Registrierungsnummern, bei Flugzeugen die Flugnummer und bei Schiffen der Schiffsname anzugeben./For godsvogne og lastvogne anføres registreringsnummer, for fly rutenummer og for skibe navn./Pour les wagons et les camions, indiquer le numéro d'immatriculation, pour les avions, le numéro du vol et pour les navires, le nom du navire./Bij verzending per spoorwagons of vrachtauto dient het kentekennummer te worden vermeld, bij verzending per vliegtuig het nummer van de vlucht en bij verzending per schip de naam van het schip./Per i vagoni ferroviari e gli automezzi indicare il numero di immatricolazione, per gli aerei: il numero del volo, per le navi il nome della nave / Για τὰ βαγόνια και τὰ φορτηγά σημειώνεται ο αριθμός κυκλοφορίας, για τὰ αεροπλάνα ο αριθμός πτήσεως και για τὰ πλοία ο αριθμός του πλοίου.



U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE MEAT AND POULTRY INSPECTION OPERATIONS WASHINGTON, D.C. 20250	PUBLIC HEALTH CERTIFICATE GENUSSTAUGLICHKEITSBESCHEINIGUNG HYGIENECERTIFICAT CERTIFICAT DE SALUBRITÉ	VLEESKEURINGSCERTIFICAAT CERTIFICATO DI SANITA' ΠΙΣΤΟΠΟΙΗΤΙΚΟ ΚΑΤΑΛΛΗΛΟΤΗΤΑΣ
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for fresh meat (1) intended for consignment to the EEC /für frisches Fleisch (1) das zum Versand nach der EWG bestimmt ist/tersk kød(1) som sendes til det EEF/pour les viandes fraîches (1) destinées à la CEE/voor vers vlees (1) bestemd voor de EEF/relativo a carni fresche (1) destinate alla spedizione verso la CEE/ Ημερών κρεάτων (1) τὰ οποία προορίζονται γὰ τὴν ΕΟΚ.

Country of destination/Bestimmungsland/Bestemmelsesland/Pays de destination/Land van bestemming/Paese di destinazione/  
Εἰς (χώρα καὶ τόπος προορισμοῦ): France

Reference/Number/Referencenummer/Numéro de référence/Referentienummer/Riferimento/ Σημεῖο  
SERIAL NO. OF CORRESPONDING EXPORT CERTIFICATE: MPA 074202

Exporting country: USA /Versandland: USA /Afsenderland: USA /Pays expéditeur: USA /Land van verzending: USA /Paese spedite: USA/  
Αποστολλοῦσα χώρα USA

Ministry/Zuständiges Ministerium/Ministerium/ Ministère/Ministerio/ Υπουργεῖον U.S. DEPARTMENT OF AGRICULTURE	Department/Ausstellende Behörde/Myndighed / Service/Dienst/Servizio/ Υπηρεσία FOOD SAFETY AND INSPECTION SERVICE
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I. Identification of meat/Angaben zur Identifizierung des Fleisches/Kødets identifikation/Identification des viandes/Identificatie van het vlees/  
Identificazione delle carni/ Ταυτοποίησης τῶν κρεάτων .

Meat of/Fleisch von/Kød af/Viandes de/Vlees van/Carni di/ Κρέατα ἐκ (Animal species)/(Tiergattung)/(dyreert)/(espèce animale)/(diersoort)/(specie animale)/(εἶδος ζώου): Equine

Nature of cuts/Art der Teile/Stykkernes art/Nature des pièces/Aard van het verzondene/Nature dei pezzi/ Εἶδος τεμαχίων :  
Quartiers compensés/Whole sides quartered  
Viande de cheval désossée/Boneless horsemeat

Nature of packaging/Art der Verpackung/Emballagens art/Nature de l'emballage/Aard van de verpakking/Natura dell'imballaggio/ Εἶδος συσκευασίας :  
Stockinettes (Quartiers compensés)  
Cartons (Viande de cheval désossée/boneless horsemeat)

Number of cuts or packages/Zahl der Teile oder Packstücke/Antel stykker eller kolli/Nombre de pièces ou d'unités d'emballage/Aantal stuks of colli/Numero dei pezzi degli imballaggi/ Αριθμός τεμαχίων ἢ μονάδων συσκευασίας:  
76 (Quartiers compensés) 100 Cartons (désossés/boneless)

Month(s) and year(s) when frozen/Enfriseringsmonat(er) and -år(e)/Indfrysningsmaaned(er) og -aar/Mois et année(s) de congélation/Maand en jaar van bevriezing/Mese(i) e annoi(i) di congelamento/ Μηνες καὶ ἐτος κατάψυξης :  
Mai/May 1986 (100 cartons - Viande de cheval désossée/boneless horsemeat)

Net weight/Nettogewicht/Nettoveagt/Poids net/Nettogewicht/Peso netto/ Καθαρὸν βάρος :  
606.7 kg., 13,376 lbs., (Quartiers compensés): 1814.7 kg., 4000 lbs., Cartons (désossés/boneless)

II. Origin of meat/Herkunft des Fleisches/Kødets oprindelse/Provenance des viandes/Herkomst van het vlees/Provenienza delle carni/  
Προέλευσης κρεάτων.

Address(es) and veterinary approval number(s) of approved slaughterhouse(s)/Anschrift(en) und Veterinärkontrollnummer(n) des (der) zugelassenen Schlachtbetriebe(s)/Det (de) autoriserede slagteri(er)s adresse og veterinære autorisationsnummer/ Adresse(s) et numéro(s) d'agrément vétérinaire de l'(des) abattoirs agré(s)/Adres(sen) en toelatingsnummer(s) van het (de) erkende slachthuis (slachthuizen)/Indirizzo(i) e numero(i) di riconoscimento veterinario dell(i) macello(i) riconosciuto(i)/ Διεύθυνση(σες) καὶ αριθμός(οι) κτηνιατρικῆς ἐγκρίσεως τοῦ (τῶν) ἐγκεκριμένου(ων) σφαγείου(ων) :  
Est. E-709X H & C Packing Co., 6300 Panhandle Rd., Amarillo, TX 79108

Address(es) and veterinary approval number(s) of approved cutting plant(s)/Anschrift(en) und Veterinärkontrollnummer(n) des (der) zugelassenen Zerlegungsbetriebe(s)/Den (de) autoriserede opbevaringsvirksomhed(er)s adresse og veterinære autorisationsnummer/ Adresse(s) et numéro(s) d'agrément vétérinaire de l'(des) entrepôt(s) frigorifiques agré(s)/Adres(sen) en toelatingsnummer(s) van het (de) erkende koelhuis (koelhuisen)/Indirizzo(i) e numero(i) di riconoscimento veterinario dell(i) laboratorio(ri) di sezionamento riconosciuto(i)/ Διεύθυνση(σες) καὶ αριθμός(οι) κτηνιατρικῆς ἐγκρίσεως τοῦ (τῶν) ἐγκεκριμένου(ων) ἐργαστηρίου(ων) τεμαχισμοῦ :  
Est. E-709X H & C Packing Co., 6300 Panhandle Rd., Amarillo, TX 79108

Address(es) and veterinary approval number(s) of approved cold storage warehouse(s)/Anschrift(en) und Veterinärkontrollnummer(n) des (der) zugelassenen Kühl- und Gefrierhauses(häuser)/Det (de) autoriserede lagres adresse og veterinære autorisationsnummer/ Adresse(s) et numéro(s) d'agrément vétérinaire de l'(des) entrepôt(s) frigorifiques agré(s)/Adres(sen) en toelatingsnummer(s) van het (de) erkende koelhuis (koelhuisen)/Indirizzo(i) e numero(i) di riconoscimento veterinario dell(i) deposito(i) frigorifero(i) riconosciuto(i)/ Διεύθυνση(σες) καὶ αριθμός(οι) κτηνιατρικῆς ἐγκρίσεως τοῦ (τῶν) ἐγκεκριμένου(ων) χώρου(ων) εναποθήκευσης :  
Est. 300X Franklin Cold Storage, Inc., 200 Railroad Street, Amarillo, TX 79108

III. Destination of meat/Bestimmung des Fleisches/Kødets destination/Destination des viandes/Bestemming van het vlees/Destinazione delle carni/  
Προορισμός τῶν κρεάτων .

The meat will be sent from/Das Fleisch wird versandt von/Kødet afsendes fra/Les viandes sont expédiées de/Het vlees wordt verzonden uit/Le carni sono spedite da/Τὰ κρέατα αποστέλλονται ἐκ (Place of loading)/(Versandort)/(Afsendelsessted)/(Lieu d'expédition)/(Plaats van verzending)/Luogo di spedizione)/(τόπος αποστολῆς)  
Amarillo, TX

to:/nach/till/naar/ε/ Εἰς (Country and place of destination)/Bestimmungsort und -land/(Bestemmelsesland og -sted)/(Pays et lieu de destination)/(Land en plaats van bestemming)/(Paese e luogo di destinazione)/(χώρα καὶ τόπος προορισμοῦ):  
Paris, France

by the following means of transport (2)/mit folgendem Transportmittel (2)/med følgende transportmiddel (2)/par le moyen de transport suivant (2)/per (vervoermiddel) (2)/col seguente mezzo di trasporto (2)/ διὰ τοῦ ἀκολουθοῦ μετὰφορικοῦ μέσου (2).  
Avion/Airplane AF700

Name and address of consignor/Name und Anschrift des Absenders/Afsenderens navn og adresse/Nom et adresse de l'expéditeur/Naam en adres van de afzender /Nome e indirizzo dello spedite: /Όνομα καὶ διεύθυνσις τοῦ αποστολέως :  
H & C Packing Co., 6300 Panhandle Rd., Amarillo, TX 79108

Name and address of consignee/Name und Anschrift des Empfängers/Modtagerens navn og adresse/Nom et adresse du destinataire/Naam en adres van de geadresseerde voor wie de zending is bestemd/Nome e indirizzo del destinatario/Όνομα καὶ διεύθυνσις τοῦ παραλήπτη :  
Devereaux, S. A., 27 Rue St. Denis, ZIP Paris, France



IV. Health Attestation/Bescheinigung/Attestation om kødets egnethed til menneskeføde/Attestation de salubrité/Vleeskeuringsverklaring/Attestato di sanità/Βεβαίωση καταλληλότητας.

I, the undersigned official veterinarian, certify that:/Der unterzeichnete amtliche Tierarzt bescheinigt folgendes:/Undertegnede embedsdyrlæge attesterer, at:/La vétérinaire officiel soussigné certifie:/Ondergetekende, officiaal dierenarts, verklaart hiermede:/Il sottoscritto, veterinario ufficiale, certifica:/ Ο υπογεγραμμένος εξουσιοδοτημένος κτηνίατρος βεβαίολ:

(a) - the meat described above (3)/das vorstehend bezeichnete Fleisch (3)/det ovennævnte kød (3)/que les viandes désignées ci-avant (3)/dat het hierboven genoemde vlees (3)/che le carni sopraindicate (3)/ Ότι τα ανωτέρω αναφερόμενα κρέατα (3),

- the label affixed to the packages of meat described above (3)/das an der Verpackung des vorstehend bezeichneten Fleisches angebrachte Etikett (3)/etiketten, der ar paaset ovennævnte køds emballage (3)/que l'étiquette fixée aux emballages des viandes proviennent ci-avant (3)/dat het aan de verpakking van het hierboven omschreven vlees bevestigde etiket (3)/che l'etichetta apposta sugli imballaggi delle carni sopraindicate (3)/ ότι η ετικέτα που τοποθετήθηκε στα μέτρα συσκευασίας των ανωτέρω αναφερόμενων κρέατων (3),

- bear(s) a mark to the effect that the meat comes wholly from animals slaughtered in slaughterhouses approved for exporting to the country of destination/ist (sind) mit einem Stempelabdruck versehen, aus dem ersichtlich ist, dass das Fleisch nur von Tieren stammt, die in zugelassenen Schlachtbetrieben im Hinblick auf die Ausfuhr nach dem Bestimmungsland geschlachtet worden sind/bærer stempel om, at kødet udelukkende hidrører fra dyr, der er slagtet på slagterier, som er autoriseret til eksport til bestemmelseslandet/porta(nt) l'estampilla attestant que les viandes proviennent en totalité d'animaux abattus dans des abattoirs agréés pour l'exportation vers le pays destinataire/een merk draagt (dragen) dat aantoon dat het vlees uitsluitend afkomstig is van dieren die in een voor de uitvoer naar het land van bestemming erkend slachthuis zijn geslacht/reca (no) i bolli comprovanti che le carni provengono esclusivamente da animali macellati in macelli riconosciuti per l'esportazione verso il paese destinatario/ φέρει(ουν) τη σφραγίδα με την οποία βεβαιώνεται ότι τα κρέατα προέρχονται εξ ολοκλήρου από (ως σφραγίστα σε εγκατεστημένα για εξαγωγή προς τη χώρα προορισμού σφαγεία) :

(b) - the meat was obtained under the conditions governing production and control laid down in Directive 72-462-EEC and that it is, therefore, considered as such to be fit for human consumption/das vorstehend bezeichnete Fleisch ist unter Bedingungen betreffend die Herstellung und Kontrolle gewonnen worden, die den Erfordernissen der Richtlinie 72-462-EWG entsprechen und ist daher als solches für tauglich zum Genuss für Menschen befunden worden/kødet for saa vidt angaar produktion og kontrol er tilvejebragt i overensstemmelse med direktiv 72-462-EØF, og at det derfor er fundet egnet til menneskeføde, som det foreligger/ qu'elles ont été obtenues dans les conditions de production et de contrôle prévues par la directive 72-462-CEE et qu'elles sont de ce fait reconnues à l'état propres à la consommation humaine/det is verkregen onder de voorwaarden inzake productie en controle van Richtlijn 72-462-EEG an dat het derhalve als zodanig geschikt voor menselijke consumptie is bevonden/che queste carni sono state ricavate nelle condizioni di produzione a controllo prevista dalla direttiva 72-462-CEE e che sono pertanto riconosciute atte incondizionatamente al consumo umano/ ότι τα κρέατα ελήφθησαν σύμφωνα με τους όρους παραγωγής και ελέγχου που προβλέπονται στην οδηγία 72/462/ΕΟΚ και ότι, ως εκ τούτου, αναγνωρίζονται ότι είναι κατάλληλα για την ανθρώπινη κατανάλωση ως έχουν :

(c) - the meat has been cut in an approved cutting plant (3)/das Fleisch ist in einem zugelassenen Zerlegungsbetrieb zerlegt worden (3)/kødet er opskåret i en autoriseret opskæringsvirksomhed (3)/qu'elles ont été découpées dans un atelier de découpe agréé (3)/dat het vlees in een erkende uitsnijderij is uitgesneden (3)/che esse sono state sezionate in un laboratorio di sezionamento riconosciuto (3)/ ότι τα κρέατα έχουν τεμαχισθεί σε εγκατεστημένο εργαστήριο τεμαχισμού :

(d) - the meat has (has not) been subject to an examination for trichinosis, where Article 3 of Directive 77-96-EEC applies, has undergone cold treatment (3)/das Fleisch ist (ist nicht) auf Trichinen untersucht worden; bei Anwendung von Artikel 3 der Richtlinie 77-96-EWG: das Fleisch ist einer Kältebehandlung unterzogen worden(3)/kødet er (ikke er) undersøgt for trikiner eller i medfør af artikel 3 i direktiv 77-96-EØF er blevet underkastet en kuldebehandling (3)/qu'elles ont été (n'ont pas été) soumises à une recherche des trichines ou, en cas d'application de l'article 3 de la directive 77-96-CEE, ont été soumises à un traitement par la froid (3)/dat het vlees is (niet is) onderzocht op trichinen, of, in geval van toepassing van artikel 3 van Richtlijn 77-96-EEG is onderworpen aan een koudebehandeling (3)/che sono state (non sono state) sottoposte all'esame per la ricerca delle trichine oppure, in caso di applicazione dell'articolo 3 della direttiva 77-96-CEE, sono state sottoposte ad un trattamento mediante freddo (3)/ ότι τα κρέατα έχουν — δεν έχουν — υποβληθεί σε τριχινοσκόπηση ή σε περίσωση παραμυγής του άρθρου 3 της οδηγίας 77/96/ΕΟΚ, σε περίπτωση δια του ψύχους (3) :

(e) - the means of transport and the loading conditions of meat of this consignment meet the hygiene requirements laid down in respect of export to the country of destination/die Transportmittel und die für das frische Fleisch dieser Sendung geltenden Ladebedingungen entsprechen den für den Versand nach dem Bestimmungsland vorgesehenen hygienischen Anforderungen/transportmidlerne samt indlædningsforholdene for kødet i denne forsendelse er i overensstemmelse med de hygiejniske krav, der er fastsat for forsendelse til bestemmelseslandet/que les moyens de transport ainsi que les conditions de chargement des viandes de cette expédition sont conformes aux exigences de l'hygiène prévue pour l'expédition vers les pays destinataires/dat de vervoermiddelen an de wijze waarop het vlees van deze zending is ingeladen voldoen aan de voor verzending naar het land van bestemming gestelde eisen van hygiëne/cha i mezzi di trasporto a le condizioni di carico delle carni l'oggetto delle spedizioni corrispondono alle prescrizioni d'igiene previste per la spedizione verso il paese destinatario/ ότι τα μέσα μεταφοράς, καθώς και οι συνθήκες φορτώσεως των κρέατων αυτής της αποστολής, είναι σύμφωνα με τις απαιτήσεις της υγιεινής οι οποίες προβλέπονται για αποστολές προς τις χώρες προορισμού :

(f) - on the basis of officially obtained information it can be assumed that the animals, from which this consignment of meat is derived, were not treated with stilbenes and thyrostatics; and based on results of random sampling, it can be assumed that the meat contains neither substances with a hormonal or anti-hormonal effect which do not occur naturally in the meat, nor antibiotics or chemotherapeutics/als Folge offizieller Berichterstattung darf angenommen werden, dass die Tiere, von denen diese Fleischlieferung stammt, nicht mit Stilben und Schilddrüsenmitteln (Thyrostatika) behandelt wurden; Stichproben lassen ausserdem die Annahme zu, dass das Fleisch weder Substanzen mit hormoneller oder anti-hormoneller Wirkung, welche nicht in natürlicher Form in dem Fleisch vorkommen, noch Antibiotica oder chemo-therapeutische Mittel enthält/det kan vedtages att dyr fra denne kødsending ikke var behandlet med stilbenes og thyrostatik. Dette i henhold til officielle oplysninger. Oplysningerne er baseret på resultat fra slumpvisse prøver. Det kan vedtages at kødet ikke indeholder naturlige hormoner eller antihormoner, heller ikke antibiotika eller andre mediciner/les renseignements officiels font présumer que les viandes de cet envoi proviennent d'animaux qui n'ont pas été traités avec des substances thyrostatiques et stilbenes; et les résultats d'examen effectués sur des échantillons prélevés par sondage font présumer que les viandes ne contiennent aucune substance à action hormonale ou antihormonale qui ne se trouve pas naturellement dans les viandes, et aucune substance antibiotique ou chimiothérapeutique/det op grond van door hem verkregen embtelijke informatie moet worden aangenomen dat de dieren waarvan het vlees van deze partij afkomstig is, niet zijn behandeld met stilbenes en thyrostatika en dat op grond van steekproefsgewijs uitgevoerd onderzoek moet worden aangenomen dat het vlees geen stoffen met hormonale dan wel antihormonale werking, die niet eigen aan vlees zijn, antibiotica of chemotherapeutica, bevat/in base ad informazioni ufficialmente ottenute si può ammettere che gli animali dai quali proviene questa partita di carne non sono stati trattati con stilbeni sostanze tirostatiche; a in base ai risultati di campionatura fatta a caso si può ammettere che la carne non contiene né sostanze ormonali o entiormonali che non sopravvengano nella carne per via naturale, né antibiotici o prodotti chemioterapici/ Με βάση επισημως προμηθευόμενων πληροφοριών δύναται να υποθετωθεί ότι τα κρέατα, από τα οποία αυτή η αποστολή κρέατων προήλθεν, δεν ήταν "επε-εργασμένα με χρωστικές και θυρεοστατικές ουσίες. Επίσης με βάση τα αποτελέσματα προερχόμενα από τυχαίων δοκιμαστικών δειγμάτων, δύναται να υποθετωθεί ότι το κρέας δεν περιέχει ούτε ουσίες με ορμονικές ή αντι-ορμονικές συνεισέως οι οποίες δεν συμβαίνουν φυσιολογικώς εις τα κρέατα ούτε αντιβιοτικές, ή χημοθεραπευτικές ουσίες.



Done at/Ausgefertigt in/Udfærdiget i/Fait à/Gesdon te/Fatto a/ Ev  
Amarillo, TX  
(Signature of official veterinarian)/(Unterschrift des amtlichen Tierarztes)/(Embedsdyrlægens underskrift)/(Signature du vétérinaire officiel) (Handtekening officieel dierenarts)/Firma del veterinario ufficiale/Υπογραφή εξουσιοδοτημένου κτηνιάτρου.  
Bruce Keeling, DVM, 310-13  
Bruce Keeling, DVM, 310-13

(1) Fresh meat within the meaning of Article 2(b) of Directive 64-433-EEC means all parts of domestic animals of the bovine, porcine, ovine and caprine species and of domestic solipeds which are fit for human consumption and which have not undergone any preserving process, chilled and frozen meat being considered as fresh meat/Frisches Fleisch im Sinne des Artikels 2 Buchstabe b) der Richtlinie 64-433-EWG/Fersk kød i henhold til artikel 2, litte b), i direktiv 64-433-EØF/Viandes fraîches au sens de l'article 2 sous b) de la directive 64-433-CEE/Vers vlees in de zin van artikel 2, sub b), van Richtlijn 64-433-EEG/Carni fresche ai sensi dell'articolo 2, lettere b), della direttiva 64-433-CEE/ Νέα κρέατα κατά την έννοια του άρθρου 2 περίπτωση β) της οδηγίας 64/433/ΕΟΚ.

(2) For railway wagons or trucks the registration number should be given, for aircraft the flight number, and for ships the name/Bei Versand mit Eisenbahnwaggons oder Lastkraftwagen sind die jeweiligen Kennzeichen oder Nummern, bei Versand per Flugzeug die Flugnummern und bei Versand per Schiff der Name des Schiffes einzutragen/For jernbanevogne og lastvogne indføres indregistreringsnummeret, for fly indføres flytvingens nummer og for skibe navnet/Pour les wagons et les camions, indiquer la numéro d'immatriculation, pour les avions, le numéro du vol, et, pour les bateaux, le nom/Bij verzending per spoorwaggon of vrachtwagen dient het kenteken of nummer te worden vermeld; bij verzending per vliegtuig dient het nummer van de vlucht te worden aangegeven en bij verzending per schip de naam van het schip/Per i carri ferroviari e gli autocarri indicare il numero di immatricolazione, per gli aerei il numero del volo e per la navi il nome./Για τα βρόνια και τα φορτηγά να σημειώνεται ο αριθμός μητρώου, για τα αεροπλάνα ο αριθμός πτήσης και για τα πλοία η ονομασία τους.

(3) Delete as appropriate/Nichtzutreffendes streichen/Det ikke-gældende overstreges/Biffer la mention inutile/Doorhalen wat niet van toepassing is/Cancellare la menzione inutile/ Μά διαγραφεί ή περτυτή ενδεχώς.

UNITED STATES DEPARTMENT OF AGRICULTURE  
ANIMAL AND PLANT HEALTH INSPECTION SERVICE  
MEAT AND POULTRY INSPECTION PROGRAM  
WASHINGTON, D. C. 20250

**CERTIFICAT DEVANT ACCOMPAGNER LES VIANDES, ABATS, VOLAILLES,  
DENRÉES ANIMALES OU D'ORIGINE ANIMALE IMPORTES CONGELÉS**

**CERTIFICATE WHICH MUST ACCOMPANY IMPORTED FROZEN MEATS, OFFALS,  
POULTRY, ANIMAL PRODUCTS AND PRODUCTS OF ANIMAL ORIGIN**

**PAYS D'ORIGINE:** Etates Unis d' Amerique  
**COUNTRY OF ORIGIN:** United States of America

**MINISTÈRE:** Ministère de L' Agriculture  
**MINISTRY:** U.S. Department of Agriculture

**SERVICE:** Service de L' Inspection et de L' Hygiene pour Les Animaux et Les Plantes  
**SERVICE:** Animal and Plant Health Inspection Service

Je soussigné, vétérinaire officiel, certifie que les viandes, abats, volailles, denrées animales ou d' origine animale désignés sur le certificat de salubrite No MPA 074202 ci-joint ont été congelés et entreposés dans des conditions indentiques à celles prévues en France par l'arrêté du 26 juin 1974 (publié au Journal officiel du 31 juillet 1974).

Fait à Amarillo, TX le 28 Mai 1986  
(Ville, Etat) (Date)

I, undersigned, veterinary official, certify that the meat, offals, poultry, animal products and products of animal origin, designated on the sanitary certificate No. MPA 074202 attached, have been frozen and stored under the conditions identical to those provided in France by the decree of 26 June 1974 (published in the official Journal 31 July 1974).

Certified at Amarillo, TX on (date) May 28, 1986  
(City, State)

(Date(s) de congelation) 16-27 Mai 1986  
Freezing date(s)

Signature:

*Bruce Keeling, DVM, 310-13*

Bruce Keeling, DVM, 310-13







UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
INTERNATIONAL PROGRAMSCERTIFICAT RELATIVE A LA RECHERCHE DES TRICHINES  
DANS LA VIANDE DE CHEVALCERTIFICATE RELATIVE TO A TEST OF TRICHINAE  
IN HORSEMEATADDITIF AU CERTIFICAT DE SALUBRITE NO.  
SERIAL NUMBER OF CORRESPONDING EXPORT CERTIFICATE

MPA 074202

DU/DATED

28 Mai/May 1986

Je soussigne Docteur (*Vetinaire Officiel*) atteste que les viandes de cheval identifiées comme suitI, the undersigned, Dr. Bruce Keeling (*Official Veterinarian*) certify that the horsemeat  
described as follows 76 quartiers frais compensés en stockinettes, 606.7 kg.76 fresh whole sides quartered in stockinettes, 13,376 lbs.

**SPECIMEN**

proviennent de carcasses qui ont toutes été soumises à la recherche de trichines selon la méthode suivante comme  
décrite en annexe de la Directive 77/96/CEE du 21 décembre 1976 modifiée par la Directive 84/319/CEE du  
7 juin 1984.derives from carcasses which have all been submitted to a test of trichinae by the following method:  
Pooled Sample Digestion Method as described in the annex of Directive 77/96/EEC dated  
December 21, 1976 and amended by the Directive 84/319/EEC of June 7, 1984.Fait à Amarillo, TX  
Done atle 28 Mai/May 1986  
onBruce Keeling, DVM 310-13

Signature du Vétérinaire Officiel

Signature of Official Veterinarian

Bruce Keeling, DVM, 310-13







UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
MEAT AND POULTRY INSPECTION OPERATIONS

CERTIFICAT RELATIVE AU TRAITEMENT DES VIANDES  
DE CHEVAL PAR LE FROID

CERTIFICATE RELATIVE TO THE COLD TREATMENT  
OF HORSEMEAT

ADDITIF AU CERTIFICAT DE SALUBRITE NO.  
SERIAL NUMBER OF CORRESPONDING EXPORT CERTIFICATE

MPA 074202

DU/DATED

28 Mai/May 1986

Je soussigne Docteur (*Vetinaire Officiel*) atteste que les viandes de cheval identifiées comme suit (1)

I, the undersigned, Dr. Bruce Keeling (*Official Veterinarian*) certify that the horsemeat described as follows (1)

100 cartons, viande de cheval désossée congelée, 1814.7 kg.

100 cartons, frozen boneless horsemeat, 4000 lbs.

**SPECIMEN**

ont toutes été soumises à un traitement par le froid en vue de la destruction des trichines selon les dispositions prévues à l'annexe de la Directive 77/96/CEE du 21 décembre 1976.

has all been submitted to cold (*freezing*) treatment in order to destroy trichinae according to the provisions of the annex of the EEC Directive 77/96/EEC of December 21, 1976.

(2) soit 240 heures à -25°C (*viandes de diamètre ou d'épaisseur inférieur à 25 cm*).

(2) soit 480 heures à -25°C (*viandes de diamètre ou d'épaisseur compris entre 25 et 50 cm*).

(2) either 240 hours at -25°C (*diameter or thickness of meat less than 25 cm*).

(2) or 480 hours at -25°C (*diameter or thickness of meat between 25 and 50 cm*).

(1) Viandes découpées et désossées.

(2) Rayer la mention inutile.

(1) Cut and deboned meat.

(2) Delete as appropriate.

Fait à Amarillo, TX  
Done at

le 28 Mai/May 1986  
on

Bruce Keeling, DVM, 310-13

Signature du Veterinaire Officiel

Signature of Official Veterinarian

Bruce Keeling, DVM, 310-13





**FRENCH REQUIREMENTS FOR REFRIGERATION TREATMENT  
OF HORSEMEAT FOR TRICHINAE**

**A. Product Handling and Equipment.**

1. The technical equipment and energy supply must be sufficient to assure that the temperature of  $-13^{\circ}\text{F}$  ( $-25^{\circ}\text{C}$ ) is:

- a. Reached in a very short time.
- b. Maintained in all parts of the freezer including the meat.

2. Insulated wrapping must be removed from the horsemeat before freezing, except when all parts of the product brought into the freezer have already reached  $-13^{\circ}\text{F}$ .

3. An inventory must be kept of each shipment, including date and time of arrival into the freezer.

4. Each shipment must be stored and locked separately in the freezer.

**B. Temperature Control.**

1. The temperature in the freezer must:

- a. Be maintained at  $-13^{\circ}\text{F}$  ( $-25^{\circ}\text{C}$ ) or lower.
- b. Be measured thermoelectrically with a recording thermometer and recorded continuously.
- c. Not be measured directly in a cold air current.

2. Thermographs of product treated must:

- a. Be marked to indicate:
  - (1). Product description from inventory control.
  - (2). The date and time of the beginning and end of the freezing process.
- b. Be kept on file for one year.

3. The recording equipment must be kept under lock and key.



### C. Freezing Process.

#### 1. Thickness/Freezing Time.

Thickness of meat	Freezing time
Less than 10 inches (25 cm)	240 hours (10 days)
More than 10 inches (25 cm) but less than 20 inches (50 cm)	480 hours (20 days)

2. Freezing time begins when the temperature in the freezer room reaches  $-13^{\circ}\text{F}$  ( $-25^{\circ}\text{C}$ ) or lower.

3. This freezing method is not acceptable for horsemeat with a larger diameter or thickness than 20 inches.

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# FSIS DIRECTIVE

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10,630.1 | 1/28/87

## SERVICING LABORATORIES FOR IMPORT AND DOMESTIC FOOD CHEMISTRY SAMPLES

### I. PURPOSE

This directive assigns by State or territory, the servicing laboratory for import and domestic, non-residue food chemistry samples.

### II. CANCELLATION

This directive cancels FSIS Notice 55-85, dated July 29, 1985.

### III. REFERENCES

Meat and Poultry Inspection Directory  
MPI Manual, Section 18.24(1).

### IV. GENERAL REQUIREMENTS

A. **Federal Government laboratories** have the capabilities to perform analyses (chemical, microbiological, and pathologic diagnosis) required by the Meat and Poultry Inspection (MPI) Program.

B. **Contract laboratories** are chemistry laboratories under contract to FSIS to perform non-residue chemical analysis on meat and poultry food samples selected by a Federal meat and poultry inspector. The laboratories are under the technical direction of a Federal Government multidisciplinary laboratory director.

#### C. Other servicing laboratories (not covered by this directive):

1. **Accredited laboratories** are any private non-government laboratories that have been accepted by FSIS as competent to analyze meat and poultry products for their moisture, protein, fat, and salt contents. Such a laboratory is not restricted by FSIS as to the scope of its activities nor its analytical procedures, except that when it is functioning as a "certified laboratory" it then may function only to analyze for any or all of those attributes in official meat and poultry samples, i.e., samples selected by a Federal meat or poultry inspector.

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**DISTRIBUTION:** All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, AID, IFO, TRA, ABB, R&E **OPI:** SCI/FSLD

2. **Approved quality control laboratories** are private non-government laboratories approved by FSIS to analyze samples in conjunction with approved quality control systems.

D. **Routine Food chemistry sample types** are to be shipped only to CONTRACT LABORATORIES and include the following:

1. **IMPORT PROGRAM**

- a. Normal Monitoring.
- b. Hold and Test.

2. **DOMESTIC PROGRAM**

- a. Routine Monitoring.
- b. Surveillance - Inspector Generated.

c. Verification Samples From an Approved Quality Control (QC) Establishment.

E. **Non-Routine Food Chemistry sample types** are to be shipped only to FIELD SERVICE LABORATORIES and include the following:

1. **IMPORT PROGRAM**

a. Hold and Test Samples Collected for the Compliance Program, Consumer Complaints and the Emergency Response Program.

b. Inspector split and verification/split samples from accredited laboratory submissions.

2. **DOMESTIC PROGRAM**

a. Surveillance samples collected for the Compliance Program, Consumer Complaints and the Emergency Response Program.

b. Inspector split and verification/split samples from accredited laboratory submissions.

c. Export certification samples.

F. **Special Project or Computer-Generated Samples** are to be submitted only to the laboratory designated by the project instruction or on the sample request form.



**V. CONTRACT LABORATORY MAILING ADDRESSES:**

**A. Eastern Contract Chemistry Laboratory**

Webb Foodlab, Incorporated  
Sample Receiving Department  
703 West Johnson Street  
Raleigh, NC 27603

**B. Midwestern Contract Chemistry Laboratory**

Kentucky Department of Agriculture  
State/Federal Meat Laboratory  
613 Teton Trail  
Frankfort, KY 40601

**C. Western Contract Chemistry Laboratory**

State of California Department of Food and Agriculture  
Chemistry-Meat Laboratory  
3292 Meadow View Road  
Sacramento, CA 95823

**VI. FIELD SERVICE LABORATORY MAILING ADDRESSES:**

USDA, FSIS, SCIENCE, EASTERN LAB  
Russell Research Center  
College Station Road  
P.O. Box 6085  
Athens, GA 30604

USDA, FSIS, SCIENCE, MIDWESTERN LAB  
Building 105-D, Room 344  
4300 Goodfellow Boulevard  
St. Louis, MO 63120

USDA, FSIS, SCIENCE, WESTERN LAB  
P.O. Box 4008  
Alameda, CA 94501

## VII.

CONTRACT LABORATORY ASSIGNMENT FOR ROUTINE FOOD  
CHEMISTRY SAMPLE SUBMISSION

Domestic and import inspectors in States and territories listed below should submit their routine or normal food chemistry samples (see Paragraph IV. D. 1 & 2) to contract laboratories as follows:

STATE NO.	STATE	STATE NAME	SAMPLES DESTINATION LABORATORY
01	AL	Alabama	Kentucky State
02	AK	Alaska	California State
03	AS	American Samoa	California State
04	AZ	Arizona	California State
05	AR	Arkansas	Webb Foodlab
06	CA	California	California State
07	CZ	Canal Zone	Webb Foodlab
08	CO	Colorado	California State
09	CT	Connecticut	Webb Foodlab
10	DE	Delaware	Kentucky State
11	DC	District of Columbia	Kentucky State
12	FL	Florida	Kentucky State
13	GA	Georgia	Webb Foodlab
14	GU	Guam	California State
15	HI	Hawaii	California State
16	ID	Idaho	California State
17	IL	Illinois	Kentucky State
18	IN	Indiana	Kentucky State
19	IA	Iowa	Webb Foodlab
20	KS	Kansas	Kentucky State
21	KY	Kentucky	Kentucky State
22	LA	Louisiana	Kentucky State
23	ME	Maine	Webb Foodlab
69	MR	Mariana Islands	California State
24	MD	Maryland	Kentucky State
25	MA	Massachusetts	Webb Foodlab
26	MI	Michigan	Kentucky State
27	MN	Minnesota	California State
28	MS	Mississippi	Webb Foodlab
29	MO	Missouri	Kentucky State
30	MT	Montana	California State
31	NE	Nebraska	California State
32	NV	Nevada	California State
33	NH	New Hampshire	Webb Foodlab
34	NJ	New Jersey	Kentucky State
35	NM	New Mexico	California State
36	NY	New York	Webb Foodlab
37	NC	North Carolina	Webb Foodlab
38	ND	North Dakota	California State
39	OH	Ohio	Kentucky State
40	OK	Oklahoma	California State
41	OR	Oregon	California State
42	PA	Pennsylvania	Kentucky State
43	PR	Puerto Rico	Webb Foodlab
44	RI	Rhode Island	Webb Foodlab

45	SC	South Carolina	Webb Foodlab
46	SD	South Dakota	California State
47	TN	Tennessee	Kentucky State
48	TX	Texas	California State
49	UT	Utah	California State
50	VT	Vermont	Webb Foodlab
51	VA	Virginia	Kentucky State
52	VI	Virgin Islands	Webb Foodlab
53	WA	Washington	California State
54	WV	West Virginia	Kentucky State
55	WI	Wisconsin	California State
56	WY	Wyoming	California State

**VIII. FIELD SERVICE LABORATORY ASSIGNMENT FOR NON-ROUTINE FOOD CHEMISTRY SAMPLE SUBMISSION**

Domestic inspectors in the Regions listed below:

States and Territories Within Region	Sample Destination Laboratory
1, 2 & 3	Eastern Lab (FSL)
4 & 5	Midwestern Lab (FSL)
6	Western Lab (FSL)

Import inspectors in the IFO's listed below should submit their non-routine food chemistry samples (see Paragraph IV E.1.) to Field Service Laboratories as follows:

States and Territories Within IFO's	Sample Destination Laboratory
1, 2, 3 & 10	Midwestern Lab (FSL)
4, 5 & 6	Eastern Lab (FSL)
7, 8 & 9	Western Lab (FSL)



Deputy Administrator  
Meat and Poultry Inspection Operations







United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

FSIS Directive  
11,230.1

# USE AND PROTECTION OF APPROVED WATER SYSTEMS

INSTITUTIONAL DATA  
STATE DEPARTMENT  
2010

Page 1 of 1  
Date: 10/10/10



# USE AND PROTECTION OF APPROVED WATER SYSTEMS

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# FSIS DIRECTIVE

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11,230.1

1-7-87

## USE AND PROTECTION OF APPROVED WATER SYSTEMS

### I. PURPOSE

To describe conditions for acceptable reuse of water in meat and poultry plants; the use of fresh water and methods of protecting the potable water supply; consolidation and strengthening of policy for use and reuse of water and brine, and; explanation of methods for protection and conservation of potable water supplies.

### II. CANCELLATION MPI PUBLICATIONS

Section 8-D of the MPI Manual; Approved Water Systems booklet; MPI Bulletins 83-14; 79-68; 81-48; 77-129; 83-16; 77-92; MPI Directive 11,210.1.

### III. REFERENCES

Meat Inspection Regulations sections: 304.2(a)(1), (2); 308.3; 308.5; 318.7; 318.14. Poultry Products Inspection Regulations sections: 381.19; 381.49; 381.50; 381.53; 381.66(c); 381.91(b); 381.147. FSIS Publication 1419, List of Proprietary Substances and Nonfood Compounds. "Methods of Chemical Analysis of Water and Wastes", EPA Environmental and Support Laboratory, March 1979.

### IV. RESPONSIBILITIES

Under the regulations, all establishments must maintain the integrity of the potable water system and guarantee good, sanitary food processing water or solutions, whether fresh or reused.

The USDA inspector in charge (IIC) is responsible for assuring that official establishments adhere to the pertinent sections in this directive to protect water supplies and to assure wholesome product through sanitary handling of water, ice, brine, and propylene glycol.

### V. POTABLE WATER SUPPLY

#### A. Definitions

1. **Potable water:** is that water suitable for drinking as defined

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#### DISTRIBUTION:

All MPI Offices, T/A Inspectors,  
Plant Management, T/A Plant Management,  
Science and Compliance Offices, Import  
Offices, R&E, TRA, ABB.

#### OPI:

MPITS/ Facilities, Equipment,  
and Sanitation Division.



in the National Primary Interim Drinking Water Regulations<sup>1/</sup> or that has been excepted from them by the Environmental Protection Agency. Criteria for potability include limits for coliform bacteria, heavy metals, nitrates and turbidity. Any water supply not tested and certified as potable will be considered nonpotable. Systems with expired potability certificates must be tested as soon as possible, preferably within five days.

2. **Ground water:** any source of water that is not exposed to open air, e.g., well.

3. **Surface water:** any source of water exposed to the open air, such as pond, lake, river, stream, etc. A spring that flows to a spring box is considered surface water.

## B. General Requirements

Public water supply systems are the major sources of water for meat and poultry establishments. Water from such systems is usually, but not always acceptable. EPA classifies most public water systems as Community Water Systems.

Private wells on the premises, may be acceptable if they are protected from contamination from surface water, livestock pens, sewage water, etc. Wells must meet local health department codes, including soil percolation capacity, site and distance relative to septic tank, tile disposal field, inedible areas, etc. EPA classifies most private wells as Noncommunity Water Systems.

When EPA or its local designee finds a water system does not meet the EPA/State/local health standard, the EPA or local designee must notify the affected consumers.

FSIS requires plant water distribution systems to be certified according to the schedule below<sup>2/</sup>.

Plant Type	Plant Water Supply Certification - Per Year Frequency		
	Community		Noncommunity
Slaughter/or	<10,000 gpd	>10,000 gpd	
Raw Processing	2 (semi-annually)	4 (quarterly)	6 (bi-monthly)
Further Processing		6 (bi-monthly)	

1/ 40 CFR §§ 140, 142. See, The Safe Water Drinking Act, 42 U.S.C. § 3007, et seq.

2/ 9 CFR § 308.3(d)(1).

### C. Plant Compliance

Every meat and poultry establishment must have an ample supply of potable water. Plant management is responsible for having the water tested for potability by an EPA designated lab (State, local, or private). Plant management must notify the USDA inspector of time of sample collection. Samples must be taken from several sites in the processing area. Copies of the water potability certification and all other analyses of the water must be on file in the USDA office. If a plant has reason to believe (through its own or official testing) that the water system is not in compliance, it must take prompt action to prevent product adulteration and immediately notify the inspector in charge (IIC) of its findings and actions<sup>3/</sup>.

Instruct the water testing laboratory to send the results of the potability testing directly to the inspector in charge (IIC), who will review the certificate and notify the plant immediately.

Private wells must be on premises, and must be completely protected from drainage from septic tanks, livestock pens, ground water, etc. The firm must provide, in writing, the location(s) and depth of the well(s) to the IIC<sup>4/</sup>.

When more than one establishment is located in the same building, which contains only official establishments, and there is a common water supply, it is permissible to sample randomly the building's water outlets, rather than sampling each establishment in the building. Copies of test results must be placed into each plant's file.

### D. Inspector's Responsibility

1. Maintain an up-to-date file of certificates of water potability and other related water test results.
2. Identify location(s) of the well(s), if applicable.
3. Ensure that the plant maintains evidence that the water is and remains unpolluted.
4. Observe the collection of water samples and, if the sample is collected by other than an employee of State or local water authority, seal the sample by whatever means necessary. The plant should instruct the authorized laboratory to send the results directly to the inspector in charge, who must immediately inform the plant of the results.

### E. Procedures

1. Do not send routine water samples to the USDA field laboratories.

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3/ Id.

4/ Id.



2. Review the water certification files in the government office the appropriate frequency, depending on source of supply §V. B., and initial the certificate when reviewed. The circuit supervisor must initial the certificate during his/her review.

3. If the water certification on file is current; take no action, but note the certification to check that it will be renewed at the proper time

4. If there is no water certification on file, or the water certification is out of date in a plant that has an established history of compliance, notify plant management, in writing, that the water supply must be tested within five days by a State or local health agency. Notify the circuit supervisor of your findings and follow his or her recommendations. New water supply systems must be tested and certified before use.

#### F. Emergency Procedures

Take immediate action any time the water supply appears contaminated. If the physical condition of the water is questionable: smell, color, taste, turbidity, the IIC should:

- Notify plant management
- Contact the circuit supervisor
- Retain affected product and reject affected areas
- Observe the collection of water samples by a qualified individual.
- Instruct the plant to submit the water samples to an approved water testing laboratory.

#### G. Laboratory Findings

1. If a laboratory finds that a routine water sample indicates noncompliance in the private or public water system, or in the plant's distribution system, follow the steps described under Emergency Procedures.

2. If the lab finds that the sample collected under Emergency Procedures indicates noncompliance in the private or public water system, or in the plant's distribution system, then continue to follow emergency procedures by:

(a) Retaining all affected products, and reject all affected areas.

(b) Contacting the circuit supervisor as soon as possible for further instructions about product handling and further operations.

(c) Instructing the plant management to contact the State or local health authority for an explanation of the noncompliance.

3. If a laboratory returns a routine sample analysis and does not indicate whether the water is in or out of compliance; then the IIC should contact the circuit supervisor, who will get information and guidance through channels, from the Facilities, Equipment and Sanitation Division (FESD).



4. Regardless of laboratory analysis, if the local water authority rules that the water supply is drinkable and safe for use by the general public or for use in the establishment without further precautions on the part of the plant, then the IIC will consider the water potable and permit its use in the official establishment without additional sampling. The IIC should contact the circuit supervisor before releasing retained product.

5. However, if the local water authority advises the general public to take precautions (e.g., boiling the water), the IIC should contact the circuit supervisor to determine the necessary corrective measures to take to conform with those taken by the community. In such cases, the circuit supervisor must contact, through channels, MPIO headquarters for guidance.

## VI. MAXIMUM CONTAMINANT LEVELS (MCL) FOR TURBIDITY, NITRATES AND COLIFORMS

The EPA's National Interim Primary Drinking Water Regulations specify MCL's for turbidity, nitrate, and coliform bacteria in drinking-quality water.<sup>5/</sup> Nitrate and coliform bacteria MCL's are required for both surface and ground (well) water; turbidity MCL's are required only for surface water.

### A. Plant Compliance

Take water samples from several randomly selected sites in the processing area, as outlined under the Potable Water Supply section.<sup>6/</sup> Submit to an EPA or State approved testing laboratory for the analyses described in part C.

### B. IIC's Responsibility

The IIC must assure the sample integrity and that the proper analyses have been made.

### C. Sampling and Analytical Requirements.

#### 1. Turbidity

a. Turbidity measurements shall be made by the Nephelometric Method (Method 180.1) described in "Methods of Chemical Analysis of Water and Wastes, "EPA Environmental Monitoring and Support Laboratory, March 1979.

b. The MCL for turbidity is 5 turbidity units (TU).

c. If the turbidity analysis data indicated that the MCL has been exceeded, the water must be resampled, by the plant and sent to the local water authority laboratory as soon as possible. If the repeat sample confirms the excess turbidity, plant management must notify the State and FSIS within 48 hours.

#### 2. Nitrate

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5/ See 40 CFR §§141.11-141.30.

6/ See supra §I.C.

Make nitrate measurements by Method 353.1 (Colorimetric, Automated, Hydrazine Reduction) or by Method 353.3 (Spectrophotometric, Cadmium Reduction) as described in "Method of Chemical Analysis of Water and Wastes," EPA Environmental and Support Laboratory, March 1979.

The MCL for nitrate is 10 milligrams per liter (as nitrogen), or at the discretion of the State, the nitrate levels may exceed 10 mg/l in a noncommunity water system if:

- a. such water is not available to children under 6 months of age;
- b. there is continuous posting of the fact that nitrate levels exceed 10 mg/l and that there are health dangers from exposure;
- c. local and State public health authorities are notified annually of nitrate levels in excess of 10 mg/l; and
- d. no adverse health effects result.

### 3. Coliform

Coliform determinations should be made either by the membrane filter procedure or by the 5 tube most probable number procedure (fermentation tube method). The specific methods required are listed in the EPA Drinking Water Regulations, Subpart C, section 141.21(a).

If the membrane filter procedure is used, the number of coliform bacteria may not exceed one per 100 milliliters in a sample. If the fermentation tube method is used, coliform bacteria may not be present in more than 10 percent of the tubes.

If any test result exceeds the MCL,

1. The plant must resample the water within 24 hours after notification that the routine sample is positive and submit the sample to an approved laboratory.
2. The plant must resample on two consecutive days from the same site that the initial positive sample originated.
3. The inspector in charge will accept the water if the followup samples are negative.
4. The plant and the inspector in charge must consider the water nonpotable if any followup sample exceeds an MCL. The plant must notify the IIC and local water authority of this result. The IIC should contact the circuit supervisor who, through channels, will notify the region. All involved product shall be retained and production will stop. Production may resume when the water problem is resolved.



## VII. WATER DISTRIBUTION SYSTEM

### A. General Requirements for Identification

To ensure against cross-connections of potable and nonpotable lines, each establishment must identify all nonpotable pipelines within it. Nonpotable water lines include sewer, fire, edible or inedible brine, spent processing water, or cleaning chemical pipelines.

### B. Plant Compliance

By regulation, the establishment must identify, by stencil, color code, or other suitable means, all nonpotable water lines on the premises, and must provide written notice to the circuit supervisor stating whether or not there are nonpotable water lines in used, the method of identification, and the location of all cross-connentions between potable and nonpotable lines<sup>7/</sup>.

### C. Inspector's Responsibility

The IIC must ensure that pipelines are properly identified by the establishment. The identification system should be updated as changes occur, and the IIC should verify the system quarterly.

1. Correct discrepancies as quickly as possible, by cooperating with plant management. If there is a chronic noncompliance for pipeline identification, the IIC must notify the circuit supervisor for guidance<sup>8/</sup>.

2. Review potential cross-connections with plant management and assure the complete separation of the two systems.

3. Maintain notification of identification and results of the review for cross-connections on file in the government office at the establishment; forward a copy to the area office.

## VIII. PROCESSING WATER CONTROLS

### A. Hot Water Supply

The plant must have an ample supply of water that is hot enough for thorough cleanup, or for disinfection where necessary. A disinfectant is an agent capable of killing 100 percent of the target organisms. A sanitizer is an agent capable of reducing microbial numbers to safe levels.

#### 1. Plant Compliance

a. Have an ample supply of 180°F water available for disinfection of any equipment, floor, walls, etc., that might be contaminated

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7/ 9 CFR §308.3(d)(1)

8/ 9 CFR §308,3(d)(1)



by diseased red meat carcasses, viscera or other parts. Conveniently located thermometers should be installed by the establishment to show the water temperature at the point of use.<sup>9/</sup>

b. For both red meat and poultry plants, water used to clean rooms and equipment that are not subject to diseased carcass contamination, may vary in temperature at the discretion of the plant, but must be hot enough to ensure that a thorough cleanup takes place.

c. Hose connections with steam and water mixing valves or hot water hose connections must be provided at convenient locations throughout the plant for cleaning equipment. **NOTE:** Hand operated mixing valves for mixing steam and cold water are not considered acceptable for producing the 180°F water used for disinfection.

## **2. Inspector's Responsibility**

The IIC should monitor cleanup operations to see that the plant observes applicable rules.

### **B. Chlorinators**

Chlorinators are sometimes required before a private water supply can be approved for plant use. A chlorinator is a device that mechanically adds chlorine to the water supply and maintains the chlorine content at a specific level.

#### **1. Plant Compliance**

a. The plant must have on file a written authorization from FSIS detailing any conditions necessary for use of the water.

b. A chlorinator must have a device to indicate a malfunction of the chlorinator.

c. Plant management should use chlorine testing kits and test the water daily at random intervals to measure the chlorine level. A chlorine test kit must be available for use by the IIC to verify chlorine levels.

d. The plant must immediately correct, or shut off, the water supply if the residual chlorine falls below 1 ppm.

e. Chlorine gas cylinders or lines must not be present in rooms regularly occupied by inspectors.

f. Chlorine must be maintained at a constant level.

#### **2. Inspector's Responsibility**

The IIC should review the plant's records of chlorine testing daily, and test the chlorine level in the water at least weekly. The IIC should require

immediate correction when the chlorine level falls below 1 ppm. The IIC should keep accurate records of chlorine checks on file in the government office.

### C. Iodinators

In the past, a few plants used iodigators instead of chlorinators to treat the plant's water supply. An iodinator is a device that mechanically adds iodine to the water supply and maintains the iodine content at a specific level.

#### 1. Plant's Responsibility

a. The plant should be aware that EPA does not recommend the long term treatment of the water supply with iodine. Therefore, when the plant is installing or replacing a system to treat the water supply on a long term basis, a chlorinator rather than an iodinator should be used to treat the plant's water supply.

b. The plant must have on file a written authorization from FSIS describing the conditions necessary for use of the water.

c. An iodinator must have a device to indicate a malfunction of the iodinator.

d. Plant management must have iodine testing kits and test the water at random intervals daily to measure the iodine level. An iodine test kit must be available for use by the IIC.

e. The plant must immediately correct, or shut off, the water supply if the residual iodine falls below 0.5 ppm.

f. Iodine must be maintained at a constant level.

#### 2. Inspector's Responsibility

The IIC should review the plant's records of iodine testing daily, and test the iodine level in the water at least weekly. The IIC should require immediate correction when the iodine level falls below 0.5 ppm. The IIC should keep accurate records of iodine checks on file in the government office.

### D. Antimicrobial Compounds

Antimicrobial compounds, for the intent of this publication, are sanitizing chemical agents accepted for use in USDA meat and poultry establishments, that are used to reduce bacterial levels in any meat or poultry plant process, on any processing equipment, or on personnel in meat or poultry plants.

The List of Proprietary Substances and Nonfood Compounds is the primary reference for antimicrobial compounds<sup>10/</sup>.

#### 1. Rules



a. The antimicrobial compound must be registered for the intended use with the Environmental Protection Agency (EPA) under the Federal Insecticide, Fungicide, and Rodenticide Act.<sup>11/</sup>

b. Any compound, such as molecular (uncomplexed) iodine, that is considered a food additive, when combined with water used in food processing must also have food additive clearance, Generally Recognized as Safe (GRAS), from FDA<sup>12/</sup>.

## 2. Plant Compliance

Provide the IIC with the name(s) of the chemical(s) used, the manufacturer's name(s), and description of the proposed use(s). All chemicals used must be in the "List of Proprietary Substances and Nonfood Compounds," mentioned above. Use of the chemical(s) cannot vary from the label or from the permitted use in the "List." The following tables outline the use of halogenated compounds:

**NOTE:** A chlorine gas injection system must have continuous recording devices or be tested frequently to assure chlorine concentrations that are sufficient for the purpose. Equipment must receive a potable water rinse if the chlorine concentration exceeds 200 ppm.

### Chlorine Use

### Comments

a. Meat and poultry plants

(i) hand sanitization

Follow label instructions. Refer to the "List," Category E - Employee Hand Care.

(ii) Sanitizing inanimate surfaces, after cleaning

Follow label, refer to the "List," Part II, Category D-Sanitizers.

b. Poultry plants

(i) Continuously sanitized equipment, such as eviscerators,

Refer to MPI-2 Accepted Meat and Poultry Equipment Sanitization procedure is listed under the manufacturer for each piece of equipment.

(ii) Processing Water

Refer to "List," Part II, Category G, Water Treatment Compounds.

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11/ 7 USC §136 et. seq.

12/ 21 USC §§348, 371; 21 CFR §170.30



(iii) Processed carcasses contaminated with digestive tract contents.

Refer to MPI Regulations 381.91(b)(1) which specifically states that water with 20 ppm available chlorine be used for this purpose.

**c. Meat Plants**

(i) Carcass wash

Wash carcass spray water from the top down.

(ii) Processing water

Refer to the "List," category G, Water Treatment Compounds.

(iii) Reused water for cooling canned product

Refer to MPI Regulation 308.3(d)(2)(iii) which allows no less than 1 ppm residual chlorine in can cooling water.

**3. Iodophor Use**

**Comments**

**Meat and Poultry Plants**

a. Hand sanitization

Follow label instructions. Refer to the "List," Part II, Category E - Employee Hand Care.

b. Sanitizing inanimate surfaces after cleaning

Follow label instructions. Refer to the "List," Category D - Sanitizers.

**E. Ice**

Some establishments produce ice for use in operations while others purchase ice. The plant may store ice on the premises for future use.

**1. Plant Compliance**

a. Commercial or custom-built equipment that is installed in the plant to produce ice must be listed in MPI-2, Accepted Meat and Poultry Equipment, or submitted to the Equipment Branch, FESD, for a letter of authorization.

b. Only ice produced from potable water may be used for ice and water chilling. Any outside source of ice must have an approved potable water supply; the supplier must furnish a potability certificate, which will be kept on file.

c. Ice must be handled and stored in a sanitary manner.

d. Rust proof ice shovels must be handled and stored in a sanitary manner. They must not contact the floor or other unsanitary surface.

e. Block ice must be washed with potable water before being crushed.

f. Ice handling procedures should prevent ice contamination during removal of ice from storage facilities.

g. Reused ice must be visibly clean and can be used only according to USDA approval, which must be on file.

h. The outsides of ice bags must be clean before ice enters the product contact area.

## **2. Inspector's Responsibility**

The inspector should monitor daily the plant's ice production and handling practices to assure compliance with sanitation requirements.

1. The plant must resample the water within 24 hours after notification that the routine sample is positive and submit the sample to an approved laboratory.

## **F. Sprays**

Water sprays and/or chlorinated water sprays, may be used intermittently on carcasses before they are chilled, or while they are being chilled. The spray procedure must be approved, in writing, by Meat and Poultry Inspection Technical Services (MPITS), Slaughter Inspection Standards and Procedures Division (SISP).

### **1. Plant Compliance**

Submit a written spray control program with procedures to enforce the program to the IIC.

### **2. Inspector's Responsibility**

The inspector should comment on the plant's control program and forward the comments to SISP. SISP will devise a procedure to monitor the program. The inspector will maintain results of the monitoring procedure in the official file for further analyses as directed by SISP. The file should include:

a. The MPITS, SISP acceptance of the spray procedure.

b. The procedure described by SISP for monitoring the plant's procedure.

c. Data accumulated to justify/verify the plant's procedure.

## **G. Backflow Caution**

Nonpotable water may enter the potable water supply system when negative pressure develops, which may occur anytime the pressure on the potable side of

the delivery system is less than the pressure on the nonpotable side of the system. Such backflow into water lines can be prevented by placing the openings of lines to equipment above the highest level reached by liquids in the equipment (above the flood rim) creating an air gap, or by other acceptable means, such as mechanical anti-backflow devices, e.g., vacuum breakers, placed at potential cross-connection sites.

## 1. Definitions

1. Backflow: the unwanted reverse flow of liquids in a piping system. It can be caused by back-siphonage, backpressure, or both.

2. Back-pressure: a condition whereby pressure higher than the supply pressure is created on the premises and causes reversal of flow into the supply. Examples: pumps, thermal expansion from boilers.

3. Back-siphonage: is due to a vacuum in a water supply system. Backflow can be caused by:

a. Gravity: when the water supply is lost and a fixture that is elevated is opened allowing air into the system, water will, by gravity, reverse flow.

b. Undersized piping: high velocity water traveling through undersized piping can aspirate water out of branch pipes causing a partial vacuum and reverse flow.

c. Vacuum: caused by pumping water from supply system (example is a fire truck) causing a pressure drop or negative pressure in the system. A break in the main or excessive usage at a lower level in the system can cause reverse flow.

4. Cross-connection: any actual or potential connection between the potable water supply and a source of contamination or pollution.

5. Backflow preventer: any device that prevents any nonpotable fluid from reverse flowing into a potable water system.

## 2. Rule

Equipment using potable water shall be installed to prevent backflow into the potable water system<sup>13/</sup>

## 3. Plant's Compliance

a. Ensure that drains to prevent backflow are kept clear and do not cause flooding.

b. Install and maintain backflow prevention devices as needed.



c. Test devices at least yearly and note results, for example, by dating a tag, on the device.

d. Notify the IIC, in writing, of the location of each backflow prevention device and of the action taken when a device fails a test.

e. Update notification when additional devices are added. If a backflow prevention device has manufacturer's maintenance specifications, these must be followed.

f. Note the location of back-flow prevention devices on the blueprints.

#### 4. Inspector's Responsibility

Check the potable water system on routine plant inspections. If submerged inlets into any processing equipment, steam heated knife disinfection units, or cleaning hoses in sinks, down drains, or in cleaning solution tanks are discovered:

a. Notify plant management immediately and work out a plan to eliminate the condition. If a mutually agreeable plan and timeable cannot be developed, notify the circuit supervisor.

b. If suction tees, aspirators, booster pumps, or the like are in use, determine if the backflow prevention device is performing properly.

#### H. Dead End Pipes

Dead end pipes may serve as reservoirs of stagnant water that can contaminate a potable water system. Short lengths of capped pipes are considered dead ends. For example, a tee with one opening plugged would not be considered a dead end, but any capped pipe extending from the opening must be removed.

The plant must schedule dead end pipes for elimination. The circuit supervisor must approve the timetable.<sup>14/</sup>

The inspector must notify plant management of its responsibility to locate all dead-end pipes and schedule their elimination. If a mutually agreeable schedule cannot be developed, the inspector must notify the circuit supervisor.

#### IX. REUSE OF WATER, BRINE, ICE, AND PROPYLENE GLYCOL

Water, brine, ice, and propylene glycol may be reused for certain purposes if plant adheres to the specific requirements for the reuse.<sup>15/</sup> Acceptance of any water, brine, ice, or propylene glycol reuse other than listed below, must come from the Water Reuse Subcommittee in Washington, D.C. The plant should forward

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14/ Id.

15/ Id.

any such request through the IIC, who will forward it, with comments, through channels to the Water Reuse Subcommittee. If the reuse proposal is accepted, the IIC will have a copy on file in the USDA office.

A. Conditions for Reuse: Compliance Guidelines<sup>16/</sup>

May include one or more of the following:

- a. Design, construct, and install all equipment employed in handling the reuse material so that cleaning and inspection are simple, and cross-connection is prevented.
- b. Assure that there is complete drainage and disposal of the reused material, effective cleaning of the equipment, and renewal with fresh, potable water, brine, ice or propylene glycol accomplished often enough to have an acceptable supply of material for the intended purpose.
- c. Maintain effective chlorination if needed. A level of 1 ppm residual chlorine is suggested.
- d. Assure the system is closed and backflow is prevented.
- e. Collect the material and handle in a manner acceptable to the IIC.
- f. Reuse it the same day.
- g. Maintain the integrity of the water supply by continuous monitoring to assure that affected operations will cease when the water is found to be nonpotable.
- h. Remove visible surface contamination defects from the product before it is placed in the cooling solution.
- i. Keep the medium free of visible meat or fat particles, and other objectionable conditions, by skimming, filtering, or other suitable means.
- j. Assure that brine is only used to chill heat-processed product in (a) perforated, (b) edible, or (c) semipermeable casing, up to 24 hours, and that the brine has minimum 5 percent salt content (19° salimeter) and is maintained at a temperature of 40° F or lower.
- k. Assure that brine used to chill heat-processed product in semipermeable casing for up to one week, has a minimum nine percent salt content (32° salimeter) and is maintained at 28° F or lower.
- l. Assure that brine used to chill heat-processed product in semipermeable casing for up to four weeks, has a minimum 20 percent salt content (76° salimeter) and is maintained at 10° or lower.

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<sup>16/</sup> Id.



m. Brine used to chill raw bagged poultry must be filtered and kept clean, clear, and aesthetically acceptable to the IIC.

n. Never chill cooked product in a solution that has been used to chill raw product.

o. Trim product that has been exposed to the chill medium, and discard the trimmings.

p. If a cooling solution, including propylene glycol, is used for more than 24 hours, prepare and submit a written control program to the IIC.

## **B. Inspector's Responsibility**

Monitor the system to assure that good sanitary practices are used.

1. When a plant submits an extended chilling program to the IIC, the inspector will evaluate the program and comment on it. Attach the comments to the program and send it, through channels, to the Water Reuse Subcommittee, Sanitation Branch, FESD, MPITS, Room 1140, South Building, Washington, DC 20250.

2. After the Water Reuse Subcommittee accepts a program, the IIC monitors and constantly evaluates the plant's use of the cooling system. If the IIC decides there is a misuse of the system that might result in adulterated product, the inspector can suspend the extended reuse of the chilling medium. The following table shows conditions for permitted reuse:

<b>C. Water/Brine/Ice Source</b>	<b>Permitted Reuse: Conditions</b>
1. Water in vapor lines leading from deodorizers (condensers) used in preparation of lard and similar edible product.	For identical use: a, b, g
2. Water in equipment used for for chilling of canned product after retorting.	For identical use: a, b, c, d
3. Overflow water from poultry chilling units.	To move away heavy solids in eviscerating troughs (not to flush trough sides). In scald tanks, feather flow always, picker aprons; to wash picker room floors: a, b, e, f, i
4. Water from condensers or compressors.	As potable water: a, b, d, e, g



5. In equipment used for producing flaked ice, water resulting from melted ice that collects in a space below the ice storage compartment.

To prechill water circulated in closed coils: a, b, d, e

6. Ice carried out of a poultry chiller with product, or ice used to chill turkey carcasses.

Return to chilling system; may not be used for further processing. Flush sides of eviscerator trough: a, e, f, n

7. Water from hog dehairer.

For identifiable use, in large installations only, except for use in the last 6 feet of dehairer, which must have potable water: a, b, d, e

8. Brine for chilling product.

May be reused as described in an approved program: a, b, c, d, h, i, j, k, l, m, n, o, p

9. Ice for Cut-up Poultry

For Identical Use: a, e, f, n

10. From heating or cooling transfer agent and having no contact with product or product surfaces, e.g., water from: jackets of coolers; cooling tanks; condensers; pumps; heat exchanges; connecting pipes. Canning retort or boiler blow down water. Water treatment facility effluent that qualifies as safe for discharge into a Class A stream and has 0.5 ppm residual chlorine at point of use.

To clean livestock pens. Lines must be clearly identified, and cannot be cross-connected to potable water supply: a, d, e

11. Propylene glycol for chilling product.

May be reused as described in an approved program: a, b, d, e, h, i, n, o, p

## X. ACCEPTABLE USES FOR NONPOTABLE WATER

There are a few limited instances in which nonpotable water (recirculated process water, untreated water from a river, lake or unapproved well, etc.) may

be used in official establishments. Nonpotable water lines must be clearly identified by the plant, such as by stencil, color coding, or other acceptable method<sup>17/</sup>.

Nonpotable water lines shall not be cross-connected with the potable water supply. Nonpotable and potable lines must be physically separated to assure against accidental contamination; there can be some method of quickly connecting the two, located outside the plant, if necessary for fire protection.

#### **A. Permitted Uses**

Nonpotable water may only be used:<sup>18/</sup>

1. On refrigeration condensers not connected with the potable water supply
2. In vapor lines serving inedible product rendering tanks
3. For moving solids in sewage
4. In connection with equipment used for hashing and washing inedible product prior to tanking.

#### **B. Inspector's Responsibility**

1. Check the plant's use of nonpotable water on a weekly basis to be sure it is being used only as described above.
2. Immediately schedule the elimination of all cross-connections of potable and nonpotable water lines. If plant and inspector cannot develop a mutually agreeable schedule, the inspector must notify the circuit supervisor.

### **XI. FLOODING**

Flooding presents a serious problem, raising the potential for contamination of product, packaging, and equipment.

#### **A. Plant Guidelines**

Blockages and backup flooding of nonpotable or sewage water may be prevented as maintenance of flow away systems and drains. The plant should have a written plan to deal with flooding so that product and equipment can be protected from flood contamination.

#### **B. Inspector's Responsibility**

In the event of flooding, including major drain backup:

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<sup>17/</sup> Id.

<sup>18/</sup> Id.

1. Determine the size of the contaminated area, and the severity of the problem.
2. Stop operations in the affected area.
3. Notify the circuit supervisor if the problem is serious and ask for help, if necessary.
4. Condemn all products and ingredients that have been adulterated by the flood waters.
5. Supervise the cleaning of all contaminated surfaces and equipment with hot water and cleaning chemical to assure effective cleaning after the flood waters have completely receded. Make sure all drains are working. After cleaning, supervise the application of a 5000 ppm sodium hypochlorite solution or an equivalent disinfectant approved by the Administrator to all surfaces (floors, walls and equipment). Supervise the rinsing of all surfaces and equipment with potable water.
6. Permit operations to start when the disinfection procedure is satisfactorily completed.

## XII. WATER CONSERVATION AND SANITATION SUGGESTIONS

The food processing industry uses large volumes of water, both for product manufacturing and plant sanitation. Good plant sanitation can be accomplished while conserving water at the same time. There exist numerous cleaning procedures aside from flushing surfaces with large volumes of water.

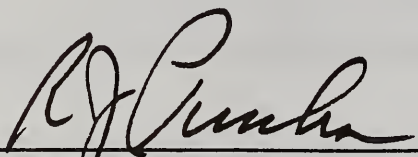
Some food plant sanitation methods that conserve water are listed below.

- A. Dry clean equipment and other surfaces, using brooms or squeegees, or high pressure air.
- B. Restrict, to the extent possible, traffic from less clean to cleaner areas.
- C. Use high pressure air mixed with steam to loosen protein and soften fat.
- D. Use wet/dry vacuums along with other methods, scrapers, brooms, high pressure air, cleaning chemicals, etc..
- E. Use high-pressure/low-volume washing systems.
- F. Use systems that recycle the cleaning solution.
- G. Use strategically located central cleaning stations for transportable equipment.



H. Reduce residue buildup during processing by improved processing practices.

I. Use automatic shutoff valves on frequently used water use stations, or have foot or knee controls for water on demand only.



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Deputy Administrator  
Meat and Poultry Inspection Operations